

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

PRAGUE POWDER

REGISTERED U. S. PATENT NOS. 2054623, 2054624, 2054625, 2054626



THE GRIFFITH LABORATORIES' CHICAGO FACTORY

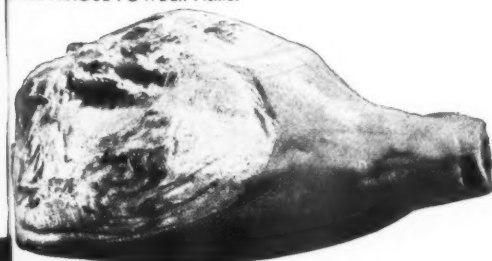
You have watched hundreds of packers change over from the "old style cures" to the Prague Powder "Short-Time" cure. You have been convinced that Prague Powder makes the finest "Smoked Ham" and "Tender Ready to Eat" ham. Make only the best.

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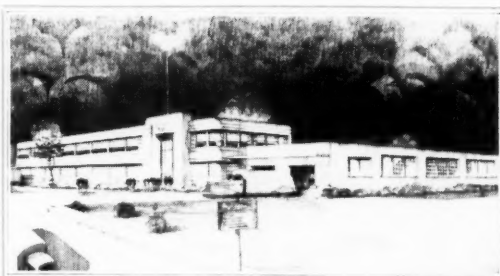


THE NAME "COLD PACK"

A ham is made tender by artery pumping, and the use of pre-prepared PRAGUE POWDER Pickle.



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- Increase sales and profits



Sausage makers throughout the country acclaim the new Buffalo Vacuum Mixer. Tests prove, that by removing all air from meat cells and air pockets from the mix, this machine enables you to turn out a more compact, and much smoother emulsion with greatly improved color. In addition, the finished product "keeps" better and longer.

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Sales and Service Offices in principal cities

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QUALITY SAUSAGE MAKING MACHINE

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"THE PICK-UP IN SALES OF SUMMER MEATS PACKED IN SYLPHCASE* CASINGS"

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Packers everywhere capitalize these occasions with delicious, appetizing meat loaves, sausages, picnics, hams, etc.

Proper packaging of these items is of equal importance to the packer, the retailer and the consumer. The package must catch the eye and make a quick, favorable impression.

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Our sales service is always at your disposal with samples for test purposes, etc.

*Reg. U. S. Pat. Off.



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★

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN
C. H. BOWMAN
Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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The National Provisioner—June 28, 1941

QUALITY

is the leading reason
why meat packers are
Leaders
in their field

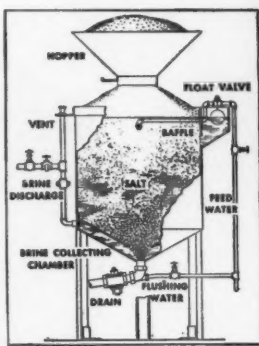
AMONG the many factors that help meat packing plants to gain and hold a position of leadership is quality. One important contribution to quality in leading packing plants from Omaha east is The Lixate Process For Making Brine.

Lixate Brine helps to maintain and improve quality, because it is a better brine. Made from recommended grades of Sterling Rock Salt, it is a sparkling, crystal clear brine, bacteriologically clean and chemically pure far beyond the requirements of the most careful packer or pure food authorities. It is of uniform strength as well as uniform quality, because it is always fully saturated.

In addition to helping to maintain or improve quality, The Lixate Process makes many savings, of which four are most important:

1. Lower labor cost for handling salt.
2. No labor or power cost for mixing brine.
3. Reduced costs for distributing brine.
4. Savings of 10% to 20% in amount of salt required.

These savings are made by automatic operation, as shown in the diagram. The recommended grade of Sterling Rock Salt is placed in a storage bin or a hopper above the Lixator, and flows down by gravity. Water enters through a spray nozzle at the top, dissolves the salt without agitation and becomes fully saturated brine. Brine, self-filtered and crystal clear, rises in a collecting chamber and flows to a storage tank. Salt is handled only once. Brine is produced automatically. It can be pumped or piped by gravity to any part of the plant—and the automatic operation saves salt.



C. A. DURR PACKING CO., Inc., Utica, N. Y.

Long recognized as one of the leading quality meat packing companies in the Mohawk Valley section, the C. A. Durr Packing Co., Inc., is also known for efficient management and plant operation. This installation of The Lixate Process has been helping to maintain Durr quality and keep down Durr costs for years.

★ ★ ★

Efficient management everywhere has welcomed the improvement in plant operation and the marked savings made by The Lixate Process. Get the full facts. Write for a copy of The Lixate Book, or better still, ask to have a Lixate Engineer call and show you what savings you can make in your own plant operations.

• SALT FOR ANY PURPOSE

The Lixate Process was developed from the long experience of International in the production and proper uses of salt and salt brine. Every type and grade of granulated (vacuum evaporated) salt, of flake or grainer evaporated salt, and Rock Salt, is produced by International's three modern evaporating plants and three great mines. For authoritative information about the proper use of salt or brine for any purpose, you are invited to submit your questions, without cost or obligation, for answer by the Research Department of International Salt Company, Incorporated.

• WRITE FOR THIS BOOK!

What is a Salometer? How is it used? Are all Salometers alike? These are only three elementary questions among the many answered by the technical information and brine tables in The Lixate Book. This valuable book should be a part of the business library of any executive in the meat packing industry. Your free copy will be mailed on request.



The LIXATE Process

REG. U. S. PAT. OFF.

for making brine

INTERNATIONAL SALT COMPANY, Inc., SCRANTON, PA.

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You can select an Adelmann Ham Boiler, in any price range, and be sure that you've got the *best* retainer for your money.

EVERY Adelmann Ham Boiler is equipped with elliptical yielding springs and self-sealing cover. Each has sturdy, easy-to-clean construction. Each is equally efficient. Adelmann Ham Boilers are made in many sizes—several shapes. Specials in Cast Aluminum made to order.

ADELMANN NIROSTA (STAINLESS) STEEL BOILERS are the finest that money can buy. Retainer body and cover each drawn from single sheets of stainless metal—no seams, no welds. Impervious to rust or corrosion. The most economical Boiler you can use.

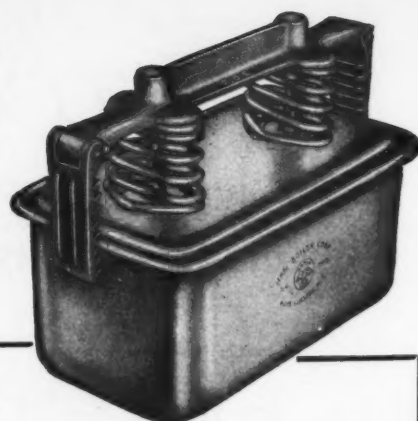
ADELMANN TINNED STEEL BOILERS have all regular Adelmann features. Drawn from sheet steel, heavily tinned. Will give long, profitable service. The most reasonably priced boiler you can buy.

ADELMANN CAST ALUMINUM BOILERS are of alloy; tested and approved by U. S. Navy to better withstand salt corrosion. Ample strength for any requirement; easy-to-clean design. The standard for ham boiler comparisons.

Booklet "The Modern Method" shows complete Adelmann line. Many helpful hints. Gives trade-in schedules. *Write for your copy today!*

ADELMANN

"The Kind Your Ham Makers Prefer"



NIROSTA (Stainless) STEEL BOILER



TINNED STEEL BOILER



CAST
ALUMINUM
BOILER

Send for descriptive literature on the complete Adelmann line

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1916 - Our Twenty-fifth Anniversary - 1941

**FINE MEATS LIKE THIS, WRAPPED
IN H.P.S. PAPERS, OUGHT TO BE
FOR GENERALS ONLY**



PETE'S kidding the boys a bit, of course, but he's also getting across the point that meats for the U.S. Government are so good, and they must be wrapped so perfectly, they'd be "reserved stuff" in anybody else's army.

Pete knows (as does anybody who has had experience with government food contracts) that specifications are exacting on quality, wrapping methods, and the paper used.

Because H. P. Smith Paper Co. has always kept in close touch with government-food activities we are well-qualified by past experience to serve meat packers with approved papers, or competent advice on wrappings.

If you are now filling federal orders and need paper, or if you are computing bids and need samples of approved wrappings (with quotations) let us supply what you need. We can tell you how items must be wrapped, what papers are approved, and how much, in your bid, you should include for paper.

H. P. SMITH PAPER CO.

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CHICAGO

**WAXED, OILED & WET-STRENGTH
H.P.S. PAPERS**

have been widely used in the past on government-food contracts. During the last eight years H. P. Smith Paper Company has supplied a large part of the papers used in wrapping federal relief and surplus meats. In the First World War we did our part supplying papers for civilian and military use. This long, intimate experience, coupled with over 40 years service to American meat packers, qualifies us exceptionally well to serve you with competence and efficiency in the present emergency.

A SURE SIGN



OF GOOD PAPER

BEST SELLER BECAUSE IT'S THE BEST BUY

Year after year, more Chevrolets than any other make are chosen by America's truck buyers as the best buy in the highly competitive truck market. There could be no stronger endorsement of Chevrolet than this—that American business men deem it the best value, and *say it with orders.*

CHEVROLET MOTOR DIVISION, General Motors Sales Corporation, DETROIT, MICHIGAN

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★ TWO NEW VALVE-IN-HEAD ENGINES . . . STANDARD: 174 FOOT-POUNDS OF TORQUE—90 HORSE-POWER . . . "LOAD-MASTER": 192 FOOT-POUNDS OF TORQUE—93 HORSEPOWER* ★ NEW RECIRCULATING BALL-BEARING STEERING GEAR ★ NEW, MORE COMFORTABLE DRIVER'S COMPARTMENT

*Optional on Heavy Duty models at extra cost.

60 MODELS

ON NINE LONGER WHEELBASES . . . A COMPLETE LINE FOR ALL LINES OF BUSINESS

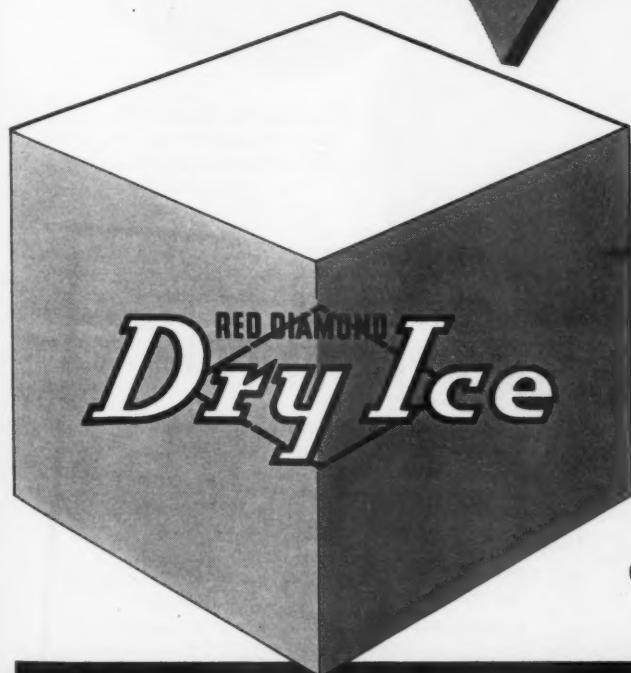


CHEVROLET

CHECK

ITS *Plus* VALUE

FOR MEAT SHIPMENTS



- ☐ Newly developed Wet and Dry Ice car-refrigeration method eliminates transit icings and its expense up to fifth morning delivery. No special equipment required.
- ☐ Obtains a quicker temperature "pull down" in refrigerators than ordinary icing methods.
- ☐ Maintains "straight line" temperatures by prolonging refrigeration.
- ☐ Preserves meat color. Benefits bloom. Assures dry, firm surface of carcass on arrival.
- ☐ Any quantity . . . Always fresh . . . From over 70 strategically situated producing plants and warehouses.

More and more, shippers of perishables, by both train and truck, are utilizing Red Diamond Dry Ice to increase payloads, to cut icing cost, and to prolong as well as step up the saleability of their products. They find that Liquid's facilities for providing any quantity of fresh, dry ice anywhere . . . any time . . . is an important factor in capitalizing all the benefits of this modern "booster refrigerant". For the complete story of Red Diamond Dry Ice and its many distinctive profit-boosting features, mail coupon for FREE booklets on its manufacture, distribution and many different applications. ■ ■ ■



Over 70 Producing Plants and Distributing Points in the United States and Canada

THE LIQUID CARBONIC CORPORATION

3110 South Kedzie Avenue, Chicago, Illinois

Branches in 37 Principal Cities of the United States and Canada

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Manufactured in Canada for the Canadian Trade

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3110 So. Kedzie Ave., Chicago, Ill.

Send literature as checked on special plus values of Red Diamond Dry Ice: () Railroad Car Refrigeration, () Truck Refrigeration, () Fruit and Vegetable Shipment, () Poultry, Butter and Egg Shipment, () Refrigeration Data Book, () Directory of Red Diamond Icing Points, () Have representative call.

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Address _____

City _____ State _____

Whether
it's
Apples
or
Sausages...



Sun-Ripened Fruit — with Natural "Casings"—Nature's way of producing real flavor.

NATURAL CASINGS MEAN REAL FLAVOR

**Armour's Natural Casings Help
Produce Finer Sausage Flavor!**

● The *natural* outer covering of fruit lets the sun's rays penetrate and produce a warm, rich flavor. You want a sausage casing that will act the same way—one that will allow the smoke to penetrate and produce a *real*

sausage taste. That's what you get when you buy Armour's *Natural* Casings.

Of course, that's only one of many good things about Armour's Casings. They're strong and uniform. And elastic enough to cling firmly to the meat—so your sausages will always look attractively fresh. Next time you order casings, call the nearest Armour Branch. You'll be glad you did!

ARMOUR'S NATURAL CASINGS

This Week's NEWS HIGHLIGHTS

Wilson Declares Livestock Committees' Activities Were Known to Government

THOMAS E. WILSON, chairman of the board of Wilson & Co., has commented as follows on the recent indictment returned by a federal grand jury charging a conspiracy to fix sheep prices in the Chicago livestock market. Said Mr. Wilson:

"We understand that the indictment is founded upon alleged activities of the sheep section of the Chicago subcommittee of the Joint Marketing Improvement Committee.

"The Joint Marketing Improvement Committee is a national committee composed of livestock exchange members, members of livestock commission firms, representatives of farmers' cooperative marketing agencies and meat processor representatives, which are the agencies doing business on the central livestock markets of the country where a large percentage of the livestock grown is marketed.

"These committees were organized in 1939 after a long period of discussion by the people interested in the continuance of the public stock yards as a public market for livestock. The sole purpose of the committees was to recommend general policies, broad programs and specific projects, which, if adopted by local committees, should be helpful in making the public market a better and more attractive place for the farmer to sell his livestock.

"Since these committees were formed, their activities have been open and above board and well known by any one interested in the livestock and meat business and, so far as we know, there has not been anything done or any agreement made that is a violation of the federal anti-trust laws or which is or could be harmful to the producers of livestock or the consumers of meat.

"In 1921 the Congress of the United States enacted the Packers and Stock Yards Act, designed to regulate the conduct and practices of packers engaged in interstate commerce, public stock yards and commission firms doing business at public stock yards. This law prohibits any conduct complained of which would be a violation of the anti-trust laws and a Federal agency, known as "The Packers and Stock Yards Administration," was established in the Department of Agriculture to enforce this Act.

"The U. S. Department of Agriculture had knowledge of the formation of the Joint Marketing Improvement Committee and the subcommittees and has done nothing to indicate that the department thought that these committees' activities were in violation of law or detrimental to the interests of the producers of livestock or the consumers of meat. As a matter of fact, an official of the Department of Agriculture, in a public address at Chicago, on June 7, 1941, endorsed the objectives of the Joint Marketing Improvement Committee.

"We do not believe in monopolies or practices that restrain trade and any activities that representatives of Wilson & Co. have engaged in with others have been for the purpose of maintaining free and open competition and a high standard of business conduct in the livestock and meat business."

RESUME MEAT INVESTIGATION

Hearings were resumed this week at Chicago by the federal grand jury investigating alleged price fixing and trade restraints in the Chicago livestock market. This week's testimony centered largely around the marketing

of cattle and hogs at Chicago, according to Daniel B. Britt, special assistant to the attorney general.

See page 36 for late bulletin telling about ceiling on cottonseed oil prices.

Downturn in Hog Numbers Reversed; '41 Pig Crop Large

THE decrease in hog production which started in 1940 has been quickly checked and more hogs will be raised in 1941 than in 1940, the June pig crop report of the U. S. Department of Agriculture indicates. The report was released on June 27.

The estimated spring pig crop of 1941 is practically the same as that of 1940 for the United States as a whole and is up 2 per cent in the Corn Belt states. The number of sows to farrow in the fall season of 1941 is indicated at 13 per cent larger than the 1940 number. The combined spring and fall crop this year will exceed that of last by at least 5 per cent but it will be smaller than the 1939 crop.

The number of pigs saved in the spring season of 1941 (December 1, 1940 to June 1, 1941) is estimated at 50,083,000, compared with 50,066,000, the revised estimate for 1940. The spring pig crop was larger this year in the east and west north central states, but was down in all other regions. For the north central region (Corn Belt states) the number of this year's spring pigs was 38,906,000 compared with 38,207,000, the revised estimate for last year—an increase of 2 per cent. The decreases in other regions were as follows: North Atlantic, 13; South Atlantic, 5; South Central, 5; Western, 6 per cent.

The number of sows that farrowed in the spring season of 1941, estimated at 7,876,000, was 5 per cent smaller than the 1940 number. This decrease in sows was offset by the larger number of pigs saved per litter.

The December 1940 pig report indicated that, on the basis of breeding intentions reported by farmers, the spring farrowing this year would be about 14 per cent smaller. The sharp rise in hog prices after January 1 and the appeal to farmers to increase hog production as a defense measure caused the marked departure from December intentions. This is reflected in a material increase in the reported proportion of sows farrowed in May this year.

(Continued on page 39.)

Institute's Board Approves Plans To Continue Campaign

PLANs for the continuation of the American meat industry's advertising and sales program for a second year have been approved by the board of directors of the American Meat Institute. The campaign began in the fall of 1940.

Advertising in leading national magazines, newspapers and on billboards will carry advertising messages to the public at the rate of more than 1,700 a minute, day and night throughout the year, pointing out to individual consumers the many reasons why more meat should be consumed, the Institute states. In addition, extensive point-of-sale material for use by the dealer will be issued continuously.

In approving the plans for the second year's campaign, the Institute's board of directors considered the fact that the U. S. Department of Agriculture has developed a program to increase hog and pork production and dispose of surplus grass and grains through livestock. More meat will be available for sale through the nation's 250,000 retail meat stores, and the industry's program will be designed to create a greater desire on the part of the general public to consume the greater supply.

Among the important facts which the board considered in approving the continuation of the campaign is that:

1.—The survey of consumer eating habits made by Elmo Roper, leading research analyst, definitely has confirmed that the campaign's theme of nutrition which embodies proteins, vitamins and minerals (iron, copper, phosphorus, etc.) and the theme of thrifty cuts are sound. Since the average consumer of meat does not realize the high nutritive value of meat, advertising which tends to build demand along these lines has a definite news value. The American public is interested in nutrition and the place of meat in nutrition.

2.—Protein starvation apparently occurs among people of the medium and higher income brackets as well as among those of the lower income brackets. Lack of knowledge about the nutritive value of meat and not lack of money keeps some people from eating as much meat as nutritionists say they should eat. Efforts of the industry during the coming year will be directed in considerable degree toward increasing consumption among these classes.

3.—The progress which the educational program made during its first year emphatically points out that people want to buy more meat if they know of good reasons for buying it. It is believed that the industry should continue to create a greater desire on the part of the public to eat more meat as production expands, and to continue to eat more meat during the coming years.

Sausage Output in May Set New All-Time Record

A NEW all-time record for monthly federally inspected sausage production was established in May when volume reached 83,109,471 lbs. compared with a previous high of 83,010,753 lbs. in July, 1940.

The expansion in sausage production was matched by similar gains in inspected output of meat loaves and canned meat food products; all these were at the highest levels on record. Of the prepared and processed meats, only sliced bacon failed to set a new record; however, the May output of this product exceeded that of any other previous May.

Production of fresh sausage in May was 11,843,152 lbs. compared with 9,682,528 lbs. during May, 1940. Smoked and/or cooked sausage volume reached 59,383,037 lbs. compared with 54,667,695 lbs. a year earlier. This was the second highest monthly production on record, July, 1940, when production totaled 60,541,884 lbs., still being the highest. Production of dried and semi-dried sausage totaled 11,883,282 lbs. in May. This was also the second largest output on record, having been exceeded only in July, 1940 when volume reached 12,148,351 lbs. Production of each class of sausage during May exceeded any previous May.

Total meat food products canned during May reached surprising heights, totaling 87,539,078 lbs. against 59,734,638 lbs. a year earlier—an increase of 27,043,376 lbs. This volume was the largest for any month on record. Production of canned meats has increased steadily since January as a result of

defense and FSCC buying. Volume of pork canned exceeded the previous May by 15,024,235 lbs. and totaled 36,559,749 lbs.—four times the amount produced during May, 1937. Production of canned beef totaled 6,610,272 lbs. compared with 4,774,276 lbs. in 1940.

Production of sliced bacon, which slipped slightly during April, totaled 27,043,376 lbs. during May—a new high for the month and 3,391,000 lbs. above April production. Production of meat loaves and meat specialties at 12,709,268 lbs. exceeded any month on record.

The tables below and on page 27 show how production of meat food products increased in the first five months of 1941 over the high level of the early months of 1940. Especially noteworthy is the gain in sausage production amounting to 25,192,000 lbs.; in meat loaves, totaling 6,039,000 lbs.; in canned beef, amounting to 9,561,000 lbs.; in canned pork, amounting to 18,671,000 lbs. and in all canned meats, amounting to 95,799,000 lbs. Sliced bacon was the only major product which showed any decline in volume during the first five months of 1941:

Sausage production during the first five months of 1941, with comparisons:

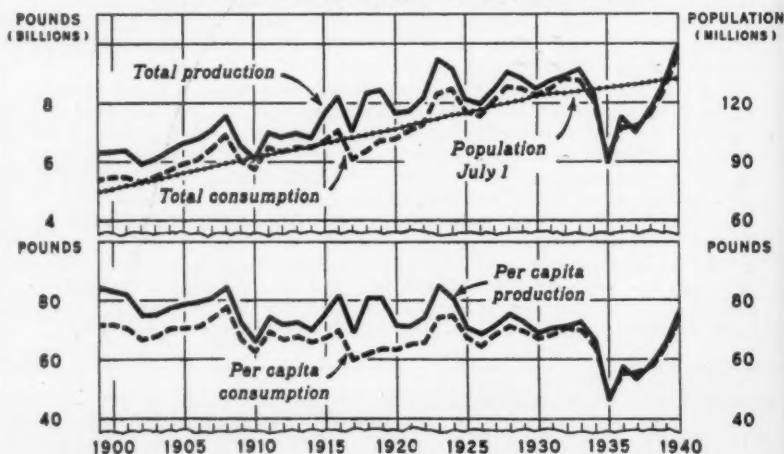
	1941 lbs.	1940 lbs.	1939 lbs.
May	83,109,471	75,628,700	71,676,040
April	73,024,406	70,775,267	57,674,333
March	67,737,123	61,016,994	61,163,879
February	63,691,166	59,722,810	53,478,635
January	70,990,026	66,216,941	61,138,875
Total	358,552,194	333,360,712	305,131,758

Total May production of sausage in federally inspected plants during the last ten years:

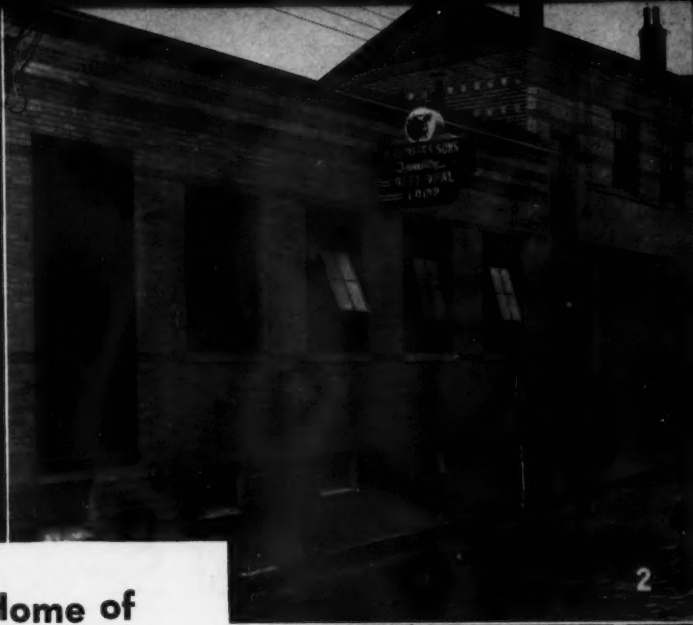
May	lbs.	May	lbs.
1941	83,109,471	1936	70,526,000
1940	75,628,700	1935	65,117,000
1939	71,676,040	1934	70,428,000
1938	63,918,896	1933	65,304,000
1937	68,102,970	1932	65,304,000

May production of sliced bacon, meat
(Continued on page 27.)

PRODUCTION AND CONSUMPTION OF PORK, (EXCLUDING LARD), AND POPULATION, UNITED STATES, 1899-1940



Total pork production in the United States during 1940 was the largest for any year of record. It was 15 per cent above 1939 and over 60 per cent greater than in the low year of 1935. Note how closely consumption and production curves now coincide due to loss of export markets. Chart by U. S. Bureau of Agricultural Economics.



New Home of Pioneer Beef Firm

1.—Dressing floor in the new plant of Herman Kemper's Sons, Cincinnati, Ohio.

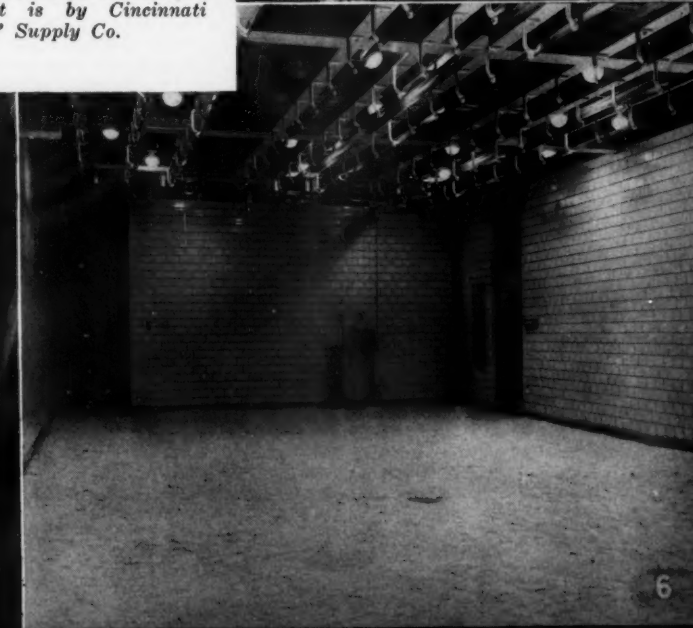
2.—New plant located at 2120 Baymiller ave. The business was founded over 70 years ago by the late Henry Kemper.

3.—Electric hoists installed over dressing floor. Note simplicity of design and small space occupied.

4.—The bleeding pen. The knocking pen is along the wall and is not visible from this angle. Note lack of heavy cumbersome structures for handling the carcasses.

5.—The company slaughters high quality animals, the sides of some of which are shown in this illustration. Coolers are air conditioned.

6.—Walls in slaughtering department and coolers are of salt glazed brick or tile, and all rooms are maintained in a spick and span condition. A feature of the coolers, shown in this illustration and in No. 5, is the use of lighting fixtures of the latest design. All slaughtering equipment is by Cincinnati Butchers' Supply Co.





Fatigue and Truck Drivers' Hours of Service

VALUABLE information on the relationship between fatigue and the length of time a driver has been operating his vehicle since the last period of rest is contained in a new 283-page bulletin, "Fatigue and Hours of Service of Interstate Truck Drivers," prepared by the U. S. Public Health Service.

Described by Joseph B. Eastman, chairman of the Interstate Commerce Commission, as "a pioneering effort in many respects and substantially the first in which commercial drivers have been tested in their day-to-day environment," the report is based on exhaustive tests of 889 commercial truck drivers, examined in 1,200 test sessions which were held at Baltimore, Nashville and Chicago.

The study included a battery of psychological tests designed to measure simple reaction time, steadiness of hands and body, accuracy of movement, reaction-coordination time, speed of tapping, strength of grip, and the estimation of the size of known objects; an automobile driving test; visual acuity test and another for measuring critical fusion frequency (flicker).

Conditions of Tests

A full occupational history was obtained from each man, as well as an accurate account of his activities during the previous 24 hours and previous week. Tests were given at all times of the day and at the end of drives of various lengths. Every effort was made to test the drivers soon after they had left their trucks if they had been driving, or soon after an adequate period of sleep if they had not been driving. In the analysis of results, drivers were classified according to how long they had driven since sleeping six hours or longer.

Without entering too deeply into details, it may be pointed out that the men who had not driven at all (following an adequate rest period) had the highest average efficiency; that those who had driven less than ten hours had

the next highest efficiency, and that those whose driving period exceeded ten hours showed the lowest average efficiency.

Men who had driven at all performed less efficiently, on the average, than those who had not driven, in the tests of aiming, resistance to glare and speed of eye movement. However, the data from the three test cities were not consistent on the question as to whether the ten hours and over group of drivers performed less efficiently on these tests than the group which had driven from one to ten hours.

Group in Good Health

The medical examinations showed that the drivers as a group were in good health. However, the incidence of poor eyesight, bloodshot eyes, high white cell counts and tremor of the hands was higher than is usually found in healthy men of like age groups. Average age of the 889 drivers cooperating in the Public Health Service study was approximately 32 years.

Although the report does not state what number of hours constitutes a safe daily driving period for the average driver, its findings include more helpful data on this question than have heretofore been available.

"A detailed analysis of data from all the tests," states the report, "in general, confirmed the results shown by the coefficients of scoring and none offered contradictory evidence. It appears that a reasonable limitation of hours of service of interstate truck drivers would reduce the number of drivers on the road with low functional efficiency. This, it might reasonably be inferred, would act in the interest of highway safety."

The study of driver fatigue was made by the Division of Industrial Hygiene of the National Institute of Health, U. S. Public Health Service at the request of the ICC. Copies of the report, Public Health Bulletin No. 265, may be obtained from the U. S. Public Health Service for 40c.

HIGHWAY LEGISLATION TRENDS

Speed limits and "freeways" mark important trends in state highway legislation, according to Vol. 2 of the 1941 laws bulletin released recently by the National Highway Users' Conference.

Delaware, Michigan, Nevada, Oregon, Pennsylvania, South Dakota and Texas legislatures recently made revisions in highway speed regulations, while Colorado and Maryland general assemblies have authorized "freeways" and the Maine legislature created a turnpike authority. Pennsylvania has provided for extension of its famed turnpike and super-highway legislation is pending in several states.

Changes in speed limits range from legal regulation of "slow-poke" drivers in Delaware to a maximum of 70 m.p.h. on the Pennsylvania turnpike. The latter is considered by some experts the safest highway in the world from an engineering standpoint, but it has been turning up a bad accident record. In seeking to remove the slow-driver hazard, Delaware joined about half the states in the union in making it a misdemeanor to drive so slowly as to impede traffic after warning.

Other revisions in speed laws include increasing the maximum in Delaware to 50 m.p.h. and in Oregon from 45 to 55 m.p.h.; a rather general upward trend in legal speeds for motor trucks, and authority for zoning speed limits in several states.

"Freeways," or limited access roads, which are not always free from tolls but generally free of obstructions and cross traffic, are now answering the public demand for "through" highways in several states, while in others such traffic arteries are known as turnpikes, super-highways, etc.

Several states this year have continued emergency gasoline taxes and Minnesota has re-imposed the 1c per gallon gasoline tax which expired September, 1940. Oklahoma increased its gasoline tax from 4c to 5½c per gallon and Maine boosted its gasoline tax by ½c per gallon to a total of 4½c.

Special automotive fees, taxes and diversion of highway funds have received attention in several states. Iowa recently joined the ranks of states submitting the question of dedication of highway funds to highway purposes to the will of the people through a proposed amendment to the state constitution to require that these taxes be spent exclusively for highway purposes.

PREDICT RETREADING UNITS

Major tire companies will set up tire retreading stations in principal cities to help relieve the situation created by curtailment of rubber consumption, according to reports from Akron, O., on June 20. The Office of Production Management on June 19 announced that rubber would be rationed and production of automobile tires and other items for civilian use cut sharply.

Meat Board Uncovers Some Factors Responsible for Dark-Cutting Beef

THE tentative conclusion that abnormal feeding, exposure and improper handling of the live animals tend to produce dark-cutting beef has been reached in the National Live Stock and Meat Board investigation of the cause of dark-cutting beef and of possible means of improving beef color. Results of 12 experiments in the color in beef study were summarized at the annual meeting of the Board in Chicago last week.

While some of the factors believed to be responsible for dark-cutting beef go back to the farm or feed lot, there are definite indications that the packer's handling of the animals prior to slaughter may also influence beef color.

The National Live Stock and Meat Board, knowing the economic loss resulting from dark-cutting beef in quality cattle, initiated its study in the fall of 1938. A technical committee was appointed to study the problem, composed of members of the research staffs of the National Live Stock and Meat Board, the American Meat Institute, Armour and Company, Swift & Company and Wilson & Co.

Cooperating Agencies

Cooperating agencies were the National Committee on 4-H Club Work; 4-H Beef Club members; state, county and local 4-H Club leaders; state agricultural colleges and experiment stations; U. S. Department of Agriculture; vocational agricultural teachers and students; International Live Stock Exposition management; livestock marketing agencies; the Union Stock Yards Co. of Chicago; the American Meat Institute and member packers.

Experiment 1 was made on 308 4-H Club calves shown at the 1938 International Live Stock Exposition. Records were obtained on each of these calves, including breeding, feeding and management. Carcass data included dressing percentage, characteristics considered in determining the commercial grades, and color of the rib eye muscle as determined by the U. S. Department of Agriculture Munsell color system.

Of these 308 cattle, 2.6 per cent were black-, 5.8 per cent dark- and 9.4 per cent shady-cutting. The greatest number of off-colored cattle were obtained at a packing house at which the cattle were exposed to cold weather (outdoor pens) and deprived of feed during the period between purchase and slaughter.

Chemical and biological studies were made on samples of the rib eye muscle (except where otherwise indicated) as follows: 1) Water extractable reducing sugars, 2) pH, 3) oxygen uptake, 4) moisture, 5) iodine number.

The data obtained revealed a correlation between the ultimate color of the

muscle and its water extractable sugar content. The average sugar content (calculated as dextrose) of dark-cutting samples was 0.03 per cent, of shady samples was 0.11 per cent and of light-cutting samples was 0.18 per cent.

The pH of the muscle was also found to vary according to color. The average values obtained for dark, shady and

Tentative Conclusions in Beef Color Study

Dark-cutting beef is characterized by a low reducing sugar content, a high pH (low acidity) and low phosphorus, among other factors. These factors influence the oxygenation cycle of hemoglobin, which in turn is reflected in the visible color.

Experiments have demonstrated that dark-cutting beef is produced when the sugar content of muscle is reduced by the administration of insulin. Furthermore, experiments indicate that if the sugar content of the muscle is reduced by withholding feed from the animal for a few days in cold weather, when the energy requirements are great, dark-cutting beef may be produced. If the animal is thoroughly chilled just prior to slaughter, as may occur in transit to market, the color of the beef may be adversely affected.

The disbalancing of the diet tends to produce a less desirable carcass from the standpoint of color of the meat as well as from the standpoint of other carcass characteristics. It was found that cattle fed a greater than normal amount of fat (refined cottonseed oil) had hemorrhagic livers.

Briefly, abnormal feeding, exposure and improper handling tend to produce dark-cutting beef, although other factors must be involved.

light-cutting samples was 6.53, 5.68 and 5.58 respectively.

Oxygen uptake of several dark and light-cutting samples was determined at a pH of 7.4. The data indicated that at this pH the oxygen uptake capacity of the dark-cutting samples was less than that of light-cutting samples which were tested.

Experiment 2 was carried out on 228 cattle during the summer of 1939 to determine if the color of the beef could be influenced by feeding or the withholding of feed for a period of three

days prior to slaughter. Data were collected on the color of the beef, pH and water extractable reducing sugar of the muscle.

The data indicated that under the conditions of the experiment the incidence of dark-cutting beef is not increased by the withholding of feed for as long as three days prior to slaughter. There was not one typical dark-cutter in the entire group of 228 cattle.

This experiment was conducted during warm weather. Later experiments have indicated that similar treatment during cold weather may influence the beef color.

Dark Color Induced

Experiment 3 was carried out on 12 cattle beginning in August, 1939, to determine whether muscle sugar depletion by the administration of insulin could affect the color of beef. Data were collected on the color of the beef, pH, phosphorus and water extractable reducing sugar of the muscle.

This experiment indicated that it is possible to produce dark-cutting beef experimentally by the administration of insulin in sufficient quantity to deplete the muscles of their water extractable reducing sugars. Chemical data obtained on this experimentally produced dark-cutting beef paralleled the findings on naturally occurring dark-cutting beef.

Experiment 4 was carried out to check Experiment 3, to test the effect of a hormone (adrenalin) which raises the blood sugar and to determine the effect of glucose administered parenterally and by force feeding. The findings confirmed those of Experiment 3, namely, that dark-cutting beef may be produced experimentally by insulin administration.

Adrenalin and Glucose

Steers given adrenalin intravenously yielded lighter-cutting beef than was obtained with the control or glucose treated groups of cattle. The meat, however, contained numerous hemorrhagic spots. Glucose administration failed to yield an improvement in color of beef over average controls.

Oxygen uptake capacities were determined at the natural pH. Oxygen uptake capacity of dark-cutting muscle from an insulin treated animal (pH 6.8) was greater than that of light-cutting muscle (pH 5.59). This contrasts with findings of Experiment 1 in which the oxygen uptake capacities of both dark and light-cutting muscle was determined a pH 7.4.

The chemical data again confirmed the previous investigation demonstrating a correlation between the water ex-

tractable reducing sugars and the color of the muscle.

Experiment 5 was carried out on 426 4-H Club calves shown at the 1939 International Live Stock Exposition. Data were again secured on the breeding, feeding and management, dressing percentages and factors considered in determining the commercial grades and the color of the rib eye muscle.

Of the 426 cattle sold at the show, 1.87 per cent were black, 3.52 per cent dark and 8.21 per cent shady-cutters. The largest percentage of off colored beef occurred in a group of cattle which were exposed to cold weather and inadequately fed from their sale until slaughter three days later.

Blood sugar and histological studies on the pancreas were made. As was anticipated, reducing sugars in the blood are extremely variable in untrained (for bleeding) cattle. Reducing sugars in the blood at the time of slaughter were also shown to cover a wide range. Neither the amount of sugar in the blood before slaughter nor at slaughter could be correlated with rib eye muscle color.

Dark Has Higher pH

Data on the pH and reducing sugars of the rib eye muscle of the dark, shady and light-cutting cattle tested checked previous results indicating that dark-cutting beef has a characteristic lower reducing sugar value and a higher pH than light-cutting beef.

Confirming the results of Experiment 4, dark-cutting beef at its natural pH has a greater oxygen uptake than has light-cutting beef.

Experiment 6 was made during the spring of 1940 for the purpose of obtaining additional chemical data which it was believed might have a bearing on the color of beef. The results are summarized as follows:

1.—Data on the pH, reducing sugars and oxygen uptake at natural pH checked with previous findings.

2.—Data on the total hydrolyzable sugar, pyruvic acid, inorganic phosphorus, fat and moisture, and redox potential of the rib eye muscle of dark, shady and light-cutting beef indicated that dark-cutting beef has a characteristically lower total hydrolyzable sugar, lower pyruvic acid, lower inorganic phosphorus, lower fat, higher moisture and a more negative redox potential.

3.—Variations existed in the data on iodine number of the intramuscular fat, color of cover fat and the lactic acid content of the rib eye muscle; but no definite trends were indicated.

4.—No significant difference was noted in the amount of muscle pigment present in light and dark-cutting beef.

Experiment 7 was made to study the effect on beef color of feeding different rations to cattle for a period of six months. Previous experiments indicated a relationship between carbohydrate metabolism of cattle and ultimate color of the beef.

In cooperation with the animal hus-

bandy department and chemistry department of Kansas State College, an experiment was conducted at the Kansas Experiment Station. Four groups of ten Hereford cattle each were fed the following rations: Group 1.—complete and well balanced ration; Group 2.—same as Group 1 with additional protein in the form of cottonseed meal; Group 3.—same as Group 1 with additional sugar in the form of cerelose; Group 4.—same as Group 1 with additional fat in the form of refined cottonseed oil.

All groups were fed on an equal energy intake basis.

Blood samples were taken from the cattle on test for analysis of reducing sugars, calcium, phosphorus, phosphate, carotene and hemoglobin; after slaughter records were kept on quality and color of the beef, color of livers and dressing percentages. Analyses were made on the rib eye muscle. Palatability tests were made on rib roasts from representative carcasses in all groups.

The results indicate that the animals in Lot 1 fed a standard corn belt ration yielded, on the average, more desirable carcasses with respect to color and other characteristics than animals of Lots 2, 3 and 4 fed a higher percentage of protein, carbohydrate and fat respectively. It should be realized that the food intake was kept relatively constant and the departure from a normal ration was not very great.

The carcasses of animals in Lot 4 were the least desirable with respect to color of rib eye muscle and also had abnormal hemorrhagic livers.

The data, although limited due to the number of animals used, indicate that

the color and other characteristics of beef may be influenced by the diet.

Experiments 1 and 5 which involved the 4-H Club cattle of 1938 and 1939 respectively, indicated that beef may cut dark if cattle are chilled and either not fed or inadequately fed for several days preceding slaughter. Consequently it was decided to investigate in Experiment 8 the relationship between chilling and withholding feed from animals and the ultimate color of the meat.

An exploratory experiment was made on cats. The results indicated a definite trend, namely, that the muscle of cats which were chilled and not fed was darker in color, lower in water extractable reducing sugars and higher in pH than the flesh from the control cats.

A second exploratory experiment (Experiment 8) was made on the effect of chilling and withholding of feed from the animal with respect to the ultimate color of the meat. Wether lambs were selected for the study. Data were collected on the color, reducing sugars and pH of the rib eye muscle.

While there were wide variations within each group there was a trend in the data indicating that the severe treatment of lambs just prior to slaughter contributed darker colored meat with the characteristic lower reducing sugars and higher pH than was found for meat from animals which had been well treated.

Work on Previous Leads

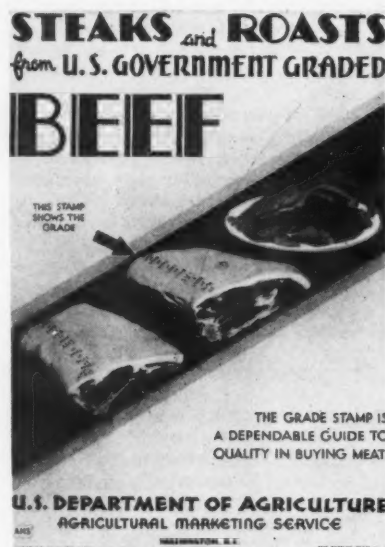
Experiment 10 was conducted on 122 4-H Club steers from the 1940 International Live Stock Exposition. The experiment was divided into three sections, A, B and C.

Sections A and C were designed to determine the effect of chilling and withholding feed versus warm housing and adequate feeding on the ultimate color of the beef. Section B was planned to determine the effect of chilling versus warm housing, both groups being well fed. The test period in section A was one and one-half days and in sections B and C it was three days.

It appears that the three procedures produced dark-cutters in direct relationship to the severity of treatment. Where the cattle were chilled and fed no dark-cutters were produced, whereas when the feed was withheld in addition to the chilling, dark-cutters were produced.

There were 438 4-H Club calves in Experiment 11. Questionnaires covering breeding, feeding and management were answered by exhibitors and a grading committee made the color readings and studied carcass characteristics. The most significant observation was that the average color of the 438 calves this year was considerably brighter than in either 1938 or 1939. Only .45 per cent cut black as compared to 1.87 per cent in 1939 and 2.6 per cent in 1938. Only 4.5 per cent were off in color this year as compared to 13.6 per cent in 1939 and 17.8 per cent in 1938.

It is worth noting that the 1940



A.M.S. BEEF GRADING CHART

Typical of the beef grading charts being distributed by the Agricultural Marketing Service, this chart features steaks and roasts cut from U. S. government graded beef. An arrow points to the grade stamp.

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calves received better treatment (fed and housed) from time of sale to time of slaughter than did the 1939 or 1938 calves. This is in line with results of chilling and withholding of feed experiments. Exhibitors may also have followed improved feeding and management practices as indicated by the questionnaires covering the subjects.

Experiment 12 was conducted on commercially fed cattle for the purpose of obtaining further data on the effect of chilling and withholding feed on the ultimate color of beef.

The data check previous data indicating that dark-cutters are produced in direct relationship to the severity of the treatment given the cattle prior to slaughter.

Demand Continues Good; 1941 Outlook Favorable

Demand for meat and other farm products continues to be favorably influenced by extension of gains in industrial activity and the accompanying rise in consumer buying power, reports the U. S. Bureau of Agricultural Economics. This upward trend in conditions affecting consumer demand is expected to continue throughout the year.

Industrial production rose to a record level in May, is rising further in June, and is expected to continue to follow a general upward course during the rest of 1941. Income of industrial workers has already risen about 20 per cent from the 1940 average. Despite increased taxes and purchases of government securities, the total amount of money income left in the hands of consumers in the next 12 months will approach the record established in 1929, although on a per capita basis it probably will not reach that peak.

Agricultural exports are rising gradually from the extreme low level reached early in 1941. Operation of the lend-lease program will result in considerable increases in exports of hog products, some dairy and poultry products and some specialty crops.

The wholesale price index of 28 basic commodities declined moderately during the last ten days of April but has since reached the highest point since May 1937, and is now 45 per cent higher than when the war in Europe began. According to the weekly index, wholesale prices of farm products are still 17 per cent lower than at the 1937 peak, when they were under the influence of the after-effects of the droughts of 1934 and 1936.

BRITISH MARKING RULES

According to the U. S. Bureau of Animal Industry, the British Ministry of Food has issued an order permitting the importation into Great Britain of bacon and ham, free of the requirement that such products bear an indication of the country of origin. BAI instructions have been revoked.

Federal Grading Expanded in 1940

VOLUME of beef graded during 1940 by the Federal Meat Grading Service totaling 578,435,814 lbs. was 66,000,000 lbs., or 12 per cent, greater than in 1939 and exceeded the total for every previous year except 1938. The quantity of beef graded and stamped was in excess of the quantity graded and stamped in any previous year, according to a report by the U. S. Department of Agriculture to the National Live Stock and Meat Board.

Federal Meat Grading Service engages in two main types of activities: 1) The grading and identification for grade of beef, veal, lamb and mutton for sale on a grade basis through regular commercial channels; 2) the examination and acceptance, for conformance with specification for grade and other factors, of meats offered for delivery to federal, state, county and municipal institutions which purchase meat on the basis of contract awards. This latter work covers all kinds of meats, meat products and by-products.

During 1940 the commercial grading and stamping service was extended on a part-time or a full-time basis to additional cities. These included Albert Lea and Austin, Minn., Scottsbluff, Neb., Pittsburgh, Pa. and Richmond, Va. The examination of contract deliveries was also extended.

The following table shows the quantity of beef graded, by separate grades during the calendar years 1938 to 1940 inclusive:

	1938	Pounds 1939	1940	Percentages 1938	1939	1940
Prime	26,550,860	10,523,377	11,612,541	4.4	2.0	2.0
Choice	283,347,854	232,504,462	229,866,981	47.0	45.4	39.7
Good	186,710,066	176,092,209	233,613,125	31.0	34.4	40.4
Commercial	53,373,515	54,635,729	69,357,706	8.9	10.7	12.0
Utility	34,085,142	28,458,850	24,653,607	5.6	5.6	4.3
Cutter	10,859,860	5,929,262	6,971,304	1.8	1.2	1.2
Canner	2,313,308	1,265,958	2,223,679	.4	.2	.4
Not specified	5,618,760	2,607,055	136,811	.9	.5	.0
TOTAL	602,809,163	512,016,902	578,435,814			

The substantial increase in the quantity of beef graded "good" is of interest. This trend has been particularly apparent on the Pacific coast. In Los Angeles, for example, 72 per cent of the beef graded was graded "good" and 20 per cent "commercial." Only 6 per cent of the beef graded at that station was graded "choice."

Following table shows the meats officially graded in 1938, 1939 and 1940:

	1938	Pounds 1939	1940	Percentage 1940 of 1939
FRESH AND FROZEN				
Beef	602,809,163	512,016,902	578,435,814	113.
Veal & calf	6,180,318	5,684,117	6,895,779	121.
Lamb & mutton	28,015,418	24,213,777	24,764,875	102.
Pork	3,864,145	8,054,168	7,898,208	98.
CURED				
Beef	2,754,226	2,279,048	1,674,056	73.
Pork	30,383,026	36,965,666	13,886,453	38.
MANUFACTURED				
Lard & lard substitutes	894,702	1,085,458	1,265,361	117.
Sausage & ground meats	40,957,069	42,737,079	12,699,269	30.
MISCELLANEOUS				
.....	1,976,382	2,008,486	3,325,316	158.
TOTAL	717,834,479	635,134,701	650,845,121	102.

PACKER WINS FEVER SUIT

A case in which Wilson & Co. was sued for \$2,900 by a former employee at the Oklahoma City plant, wherein the plaintiff contended that he had contracted undulant fever while handling materials in the dry rendering department with his bare hands, was settled in favor of the company recently.

The employee brought suit against the packing firm in the district court of Oklahoma on the theory that the company had not furnished him a reasonably safe place in which to work. He produced one physician who testified that, in his opinion, the plaintiff did contract the fever while in the company's employment, and that this might have been prevented by having him wear rub-

ber gloves while carrying out his duties.

Wilson & Co. produced several expert witnesses who testified that they considered it impossible for the man to have contracted fever under the conditions.

CASH FARM INCOME

Cash farm income from meat animals during the first four months of 1941 totaled \$920 million. This was \$207 million greater than in the corresponding period of 1940—an increase of 29 per cent. Sales of hogs by farmers during the first four months of the year were about 7 per cent smaller than a year earlier, but prices received averaged about 48 per cent higher.



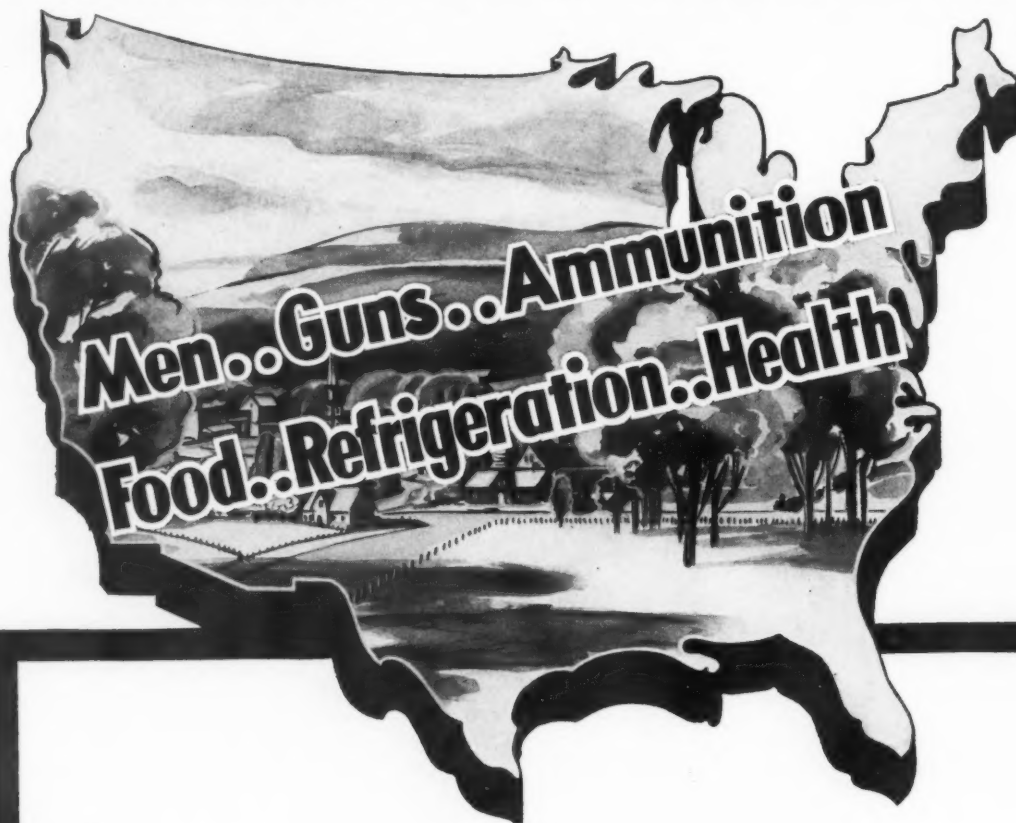
One of the medium capacity C.O.E. models in the great Mack line

MACK TRUCKS

One to 45 Tons and all "Heavy Duty". Gasoline or Diesel.

Chassis prices now start at \$625.

Our Nation's First Line of Defense



American Industry is striving to produce all the needed materials. As representatives of American Industry, we are too. Ordnance is a direct necessity *and we are proudly producing that.*

Refrigeration equipment for Army, Navy, and Marines to preserve their food is necessary too, *and we are proud to produce that.*

Refrigeration equipment *to preserve food in process, in transit, and in storage until needed by millions of defense workers and plain citizens* is an important function of ours too. This we are doing, not "as usual" but under pressure of time and need.

Carry on we must, with heads up and eyes forward: Working, Healthy, Confident.

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Milwaukee, Wisconsin



Offices
in
principal
cities

Up and down the MEAT TRAIL

Week's Shipments at Morrell Ottumwa Plant Hit New Peak

The Ottumwa, Ia., plant of John Morrell & Co. set a new all-time record in outbound shipments during the calendar week ended June 14, T.



T. H. FOSTER

Henry Foster, president of the company, told members of the board of directors at a meeting on June 19. During the week, 323 freight cars and 73 trucks were loaded and shipped with 10,397,652 lbs. of product, Mr. Foster said. This was the first time in the plant's history that more than 10 million lbs. of product had been shipped in any one week.

"Defense preparations are mainly responsible for the increased activity," the Morrell president explained. "The federal government has stepped into the picture and is now a big buyer for the armed forces as well as for the democracies. The growing man-power of the army and navy necessitates ever-increasing quantities of food, and meat products have an important part in the menu.

"There will be no bottlenecks in the meat packing industry. We are actively cooperating in the defense preparations. If America is strong it will be well defended. The livestock producers and the meat packers are doing all they can to make America strong."

News from the South

The Schalker Packing Co., Houston, Tex., recently opened for business under the direction of John Schalker, who formerly was part owner of a meat plant at Leavenworth, Kans. The new firm is handling a full line of fresh meats and pork products, specializing in high quality Kansas City beef. The company offers 1 per cent discount if the customer trucks away his own purchases, and another 1 per cent discount for cash.

Completion of an expansion program involving expenditure of approximately \$50,000 at the Haas-Davis Packing Co., Mobile, Ala., was announced on June 17 by William O. Haas, president of the concern, who said that the new additions had doubled the plant's cooler facilities. The expansion program, he explained, was made "possible and necessary" by increased patronage in the Mobile area.

Hither and Thither . . .

G. F. Peters, president, Peters Meat Products, Inc., St. Paul, Minn., is on a six-week salmon fishing trip on the Columbia river in Oregon.

Frank M. Hartigan, secretary-treasurer, Wm. J. Stange Co., Chicago, flew to Dallas and back on business over the June 21 weekend.

O. A. Luer, founder and president of Luer Packing Co., Los Angeles, has returned from a trip to the Midwest during which he visited his brothers, who operate Luer Bros. Packing & Ice Co., Alton, Ill. An attack of arthritis

prevented him from calling upon many of his industry friends.

J. J. Maguire, New York manager of John J. Felin & Co., Inc., Philadelphia, spent a few days in the Quaker City last week during a visit to company headquarters.

George E. Marks, vice president, Meat Packers, Inc., Los Angeles, left June 16 for a combined business and pleasure trip in northern California and Oregon.

Louis Hill, owner of the Hill Packing & Rendering Co., Topeka, Kans., visited in San Angelo, Tex., recently. Rendering plants, stated Mr. Hill, are essential to a community that is at-



MILWAUKEE SAUSAGE MEN AT EASE

Frederick D. Usinger (top), son of the president of Fred Usinger, Inc., 60-year-old Milwaukee sausage firm, pauses in his duties to oblige THE NATIONAL PROVISIONER cameraman. In lower photo, left to right, Harry P. Hotz, general sales manager of Weisel & Co., shares "second breakfast" with Fred A. Giese, auditor, and Carl Weisel, jr., president of the sausage manufacturing firm. "Second breakfast" is an old custom, observed at Weisel's for many years.



tempting to be a thriving and industrial city, and can protect the health of the farmer where the city health service cannot.

T. E. Pitts, sales manager for Swift & Company at S. St. Paul, Minn., is vacationing in Portland, Ore., where he was formerly located.

J. W. Christian, branch house sales department, Cudahy Packing Co., Chicago, was a visitor in New York last week and spent some time with Earle F. McKay, New York district manager.

T. M. Galvin, soap works, and O. R. Geier, ammonia sales department, Armour and Company, Chicago, were visitors in New York last week.

David Davies Incorporates

The meat packing business belonging to the estate of the late David Davies, Columbus, O., has been incorporated under the name of David Davies, Inc., according to an announcement by H. W. Jameson, president and general manager of the company. It is "strictly a closed corporation."

In addition to Mr. Jameson, officers are William A. Dwiggin and John L. Davies, sr., vice presidents, and Delbert G. Cowman, secretary and treasurer. The officers, supplemented by Mabel L. Davies, form the board of directors.

Stockholders include the board of directors and Edward C. Platt, Kenneth R. Platt, James L. Long, Louis N. Wolff, Clifford C. Davidson, Joseph Robinson and Jacob Levine, all of whom are officials of the company.

Packers Establish Plan to Aid Defense Bond Purchases

Plans whereby employes of Armour and Company and Swift & Company may purchase defense bonds through the medium of pay roll deductions were announced recently by George A. Eastwood, president of Armour and Company, and John Holmes, president of Swift & Company.



G. A. EASTWOOD

"Lending out savings to the United States government is not only of advantage in an individual plan of thrift," stated Mr. Eastwood in announcing the plan, "but is also a patriotic act in the present emergency. Buying these defense bonds is the quickest way that you can both serve your country and conserve your earnings."

At St. Joseph, Mo., inspired by adoption of the plan, the Armour Men's Social club, reputed to be the most active industrial club in the city, speedily set an example by presenting each of its members with an album containing one 25-cent defense stamp. When the albums have been filled with 75 stamps, they will be exchanged for a \$25 defense savings bond. H. L. Croul is president of the Armour Men's Social organization at St. Joseph.

Personalities and Events Of the Week

Albert T. Schwahn, associated with the A. F. Schwahn & Sons Co., Eau Claire, Mich., has opened the Albert T. Schwahn Co. at 19-21 4th st., Fond du Lac, Wis., producing more than 100 varieties of sausage. The product is being merchandised under the trade name Winnebago. The new firm also produces luncheon meats, specialties and chili con carne.

Joseph P. Cullen, 51, chief of the private police force at Cudahy Bros. Co., Cudahy, Wis., died June 12 at his home.

Monte Moses, formerly with the International Provision Co., Los Angeles, has been appointed general manager of the Pioneer Provision Co., 4445 S. Soto st., Los Angeles, filling the vacancy created by the recent death of Sam Krusniz.

W. C. Brook, fresh pork department, Wilson & Co., Chicago, paid a visit to the company's New York plant last week while vacationing in the East.

Seven meat-laden refrigerator cars consigned to Wilson & Co. were demolished at Harrisburg, Pa., on June 22 when a 15-car train plunged down an embankment, strewn hundreds of hams over the roadbed. A faulty wheel was blamed for the mishap.

Edward J. McDermody, president of McDermody Bros., wholesale meat and produce firm of Philadelphia, died on June 20 at his home following a long illness. He was 80 years old.

Still actively identified with the Buffalo, N. Y., livestock trade as a merchant and auctioneer, Henry Brocksopp, Hamburg, N. Y., was feted on June 24 at a party held in observance of his eightieth birthday. More than 200 persons attended the outdoor birthday celebration.

Bob White, speaker and writer on food merchandising, has resigned as division manager of American Maize Products Co. to work as an independent sales counselor. One of his first projects will be to supervise development of national distribution on canned frankfurts for Oscar Mayer & Co., Chicago.

Effective June 30, A. R. Benedict will assume management of the John Morrell & Co. branch in Brooklyn, N. Y., assisted by W. T. Kelly. Mr. Benedict was formerly manager of the Lincoln, Neb., branch, while Mr. Kelly has been active in the Brooklyn organization. K. W. Berggren of the wholesale market, Topeka branch, will take over the reins at Lincoln. J. G. Rodney, city territory man, will succeed him at Topeka.

William J. Rippey, 53, operating engineer at the S. St. Joseph, Mo., plant of Swift & Company and president of the Swift Employees Gun club, died suddenly on June 22 while at work. He had worked in the engineering department

(Continued on page 33.)



ROYAL SCOTCH HORSES WEATHER EVENTFUL VOYAGE

These prize-winning Clydesdale geldings, shown with Thos. E. Wilson, chairman of Wilson & Co., Chicago, were 1,500 miles from Glasgow, en route to the U. S., when the freighter on which they were being shipped was torpedoed by a Nazi submarine and had to limp back to port. The ship to which they were transferred was forced back to port by boiler trouble, but finally made the crossing safely, driving a threatening submarine with depth bombs. Mr. Wilson had the horses specially selected in Scotland to join the stable of the famous Wilson six-horse hitch.



*No-strip,
please!*

**DID YOU
SAY NO-STRIP?**

Make no mistake about it. When Sausage Makers once try *Nostrip* Casings, nothing else can replace them. For *Nostrip* eliminates the antiquated, costly methods of handling old style casings. For with *Nostrip*, your casings are all ready for the stuffing horn. With *Nostrip*, too, you get the highest quality and finest selection from the best raw materials attainable. And you'll be surprised at the money you save the *Nostrip* way.



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PATENT APPLIED FOR

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IMPORTING CO.**

IMPORTED SAUSAGE CASINGS

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To Make Your Sausage
A Natural . . . Use
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**Introducing:
NEW SALES PUNCH
FOR SAUSAGE,
MEAT LOAVES AND
SPECIALTIES!**



Give your products this profitable power with STANGE'S C.O.S. SEASONING.

It's flavor that brings them back for more... and your products gain this profitable power when you use STANGE'S C. O. S. SEASONING. Always uniform in blend, seasoning power and strength, Stange Seasonings give you the world's finest flavor in its most convenient, easiest-to-use form... they take all the guess-work out of seasoning. The Stange Chef is always at your service; write today for liberal working samples.

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THE leading modern condenser for refrigerant gases.

Saves money by reducing consumption both of power and condenser water.

Experience shows that the Niagara patented Duo-Pass pre-cooling of refrigerant gas not only prevents formation of scale on condenser tubes, but also lowers condensing temperatures and pressures, making important power savings.

Write for proof in the form of operating records.

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There's a profitable difference in hams smoked in CAHN STOCKINETTES... that's why large and small packers use these higher quality ham bags exclusively! Act now! Get those extra dividends from sales-compelling hams!

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Selling Agent: THE ADLER COMPANY, CINCINNATI

SEND FOR SAMPLES

WARNSMAN REFRIGERATOR BODIES



Your individual truck requirements can be incorporated in the new WARNSMAN Refrigerator Truck Bodies... at no extra cost! Improve your delivery service and lower operating costs with mechanically refrigerated truck bodies that are designed and built to your specifications. They're dry, sanitary and maintain uniformly low temperatures at all times. Exclusive built-in economies make WARNSMAN Bodies your greatest dollar value... **ACT NOW!**

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TRANSPORT REFRIGERATION ENGINEERS
4413 TRAIN AVE., CLEVELAND, OHIO



WISE UP! *Follow the Trend*
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Unexcelled for Color and Flavor Uniformity in the Curing of Hams, Bacon, Bologna, and other Specialty Products. Everything's included... only the required salt need be added. Samples and particulars furnished on request.

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CURING COMPOUNDS,
SPICES, SEASONINGS, ETC.



The New
FRENCH COOKER

Interests You Because
**IT OUTLASTS OTHER TYPES
REDUCES ODORS
COOKS QUICKLY,
EFFICIENTLY
OPERATES MORE EASILY
IS STURDILY BUILT**

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**The French Oil Mill
Machinery Company**

Piqua

Ohio

The National Provisioner—June 28, 1941

Servicing and Maintaining Meat Plant Unit Coolers

UNIT coolers, like all other equipment used in the meat packing and sausage manufacturing plant, give the best service and stand up longest when properly serviced and maintained.

Some unit coolers are in almost continuous use. Others may be out of operation for several months at the conclusion of the warm season. These latter coolers may deteriorate rapidly unless given special attention and protection, particularly if they are of early design and construction.

Brine corrosion is the most serious difficulty. It attacks sheet steel housings, fans, pumps and piping. In the cooler which is out of service for some time, sprays become blocked, eliminators clogged and fin coils bridged over with accumulations of dirt, carbon and grease.

Good maintenance solves the problem of satisfactory cooler operation and low depreciation. Delay in giving the unit needed attention complicates cooler troubles, results in emergency calls to the maintenance department and may finally make a general overhauling imperative. This is costly if done piecemeal; complete servicing is most economical.

Clean Silt from Pan

Brine used in a unit cooler is often strengthened by the periodic addition of salt. Salt may contain as much as 5 per cent silt. This silt gradually accumulates in the bottom of the leaching pan. If it is not removed, some will eventually find its way into the receiving pan underneath the unit. This pan can be flushed clean with a water hose.

Sometimes brine is strengthened by the addition of a shovel of salt directly into the receiving pan. As the salt dissolves, the insoluble impurities settle out. Although spring cleaning is preferable, at some time at least once a year all brine should be drained and

the pan should be washed thoroughly, wire brushed and painted inside and out with two coats of good paint.

Brine recirculated continuously over long periods becomes quite acid. Systematic brine treatment is recommended for severe corrosion results unless the brine is neutralized. The acid brine attacks the sheet metal casing of the unit and flat pieces of rust scale from the inside surface loosen and drop into the pan. If interior of casing is accessible it should be wire brushed and painted when these pieces of rust are noticed.

Pump Needs Watching

Small holes will rust through the short pipe nipples connecting overflow and pump. If air enters through these holes into pump suction, the centrifugal recirculating pump becomes air bound and loses its suction, the seal rings are cut and the impeller is abraded.

A critical examination of the pump, in which clearances are checked, is good policy. If pump is noisy, suction may be choked or impeller may be blocked by wood slivers, paper, tags, string, etc. Motors require dismantling. End shields should be removed, windings cleaned and painted and oil changed. Realign pump and motor, check coupling and repack pump, using plenty of good oil and grease on the bearings.

Holes in the defrosting sprays are very small and can be blocked by scale dislodged from inside the brine distributing piping beyond the strainer. The operating engineer may be criticized for enlarging these openings, but he will obtain superior performance from a continuously operating unit.

By all means clean the strainer; check mesh wires as they sometimes break. Holes are repaired by soldering. If strainer becomes solidly blocked during operation, pressure from pump will split it. The sprays then clog with foreign matter in the brine, the coil

freezes into a solid mass of ice and the refrigerating capacity of the unit is reduced to practically nothing. By-passing air between ends of coil and cabinet housing may be prevented by insertion of sheet iron strips. All the air must then flow over the cooling coils, increasing the capacity of the refrigerating unit.

Eliminators are ordinarily made from non-rusting metals for otherwise the action of the brine would destroy them quickly. A narrow brush may be used to remove any accumulation of dirt and greasy material from the eliminator surfaces. An air hose is excellent for blowing off foreign material.

The same treatment may be given the finned or extruded surface coils. Corrugated finned surfaces of heating coils soon acquire a coating of greasy dirt. Spraying with a solvent and blowing with compressed air may be required to clean these surfaces. Copper elements do not corrode.

All rotating parts require systematic servicing. Motor couplings and fan bearings should receive the same care and treatment as brine circulating pumps. Fans constructed of non-rusting alloys have a long life, but the ordinary sheet steel fan may not last a season. Any unusual fan noise or vibration should be investigated.

Fans revolve at high speed and they are dynamically balanced at the factory. Loosening of counterweights causes an eccentric vibration which increases wear.

Spray painting of interior of discharge hoods and grills is difficult but advisable. Pressure gauges, thermometers and control equipment with which a unit is equipped should receive their share of attention and be replaced when necessary.

Ammonia Units

If ammonia is the cooling medium, it is good practice to pump out the entire assembly at the conclusion of the cooling season when the unit is shut down. Liquid strainer should be cleaned and the float should be dismantled, cleaned, oiled and reassembled. Gaskets and valve packing dry out slowly and the addition of a little oil and tightening

SHORT-HAUL DELIVERIES

J. Fred Schmidt Packing Co., Columbus, O., recently acquired these new units for service in and around Columbus. Lindsay structure all-steel bodies were built by Hercules Body Co., Evansville and are mounted on Dodge VD 1-ton chassis. Roofs, ends and sides are lined with 3 in. of Dry-Zero bound-batt insulation.



will eliminate small ammonia leaks.

The direct expansion type of unit is equipped with a by-pass so that uninterrupted operation is obtained in case the float blocks; otherwise, the by-pass should not be used. The float is designed to give the rated tonnage of the machine and if by-pass is used in addition to the float, liquid floods the unit. If undetected it passes into the suction line and results in a loss of efficiency.

If the unit is not protected with a liquid surge drum this device should be added. A thermometer and gauge should be placed in the gas suction to indicate overfeeding or underfeeding of ammonia.

Thermostatic valves which control the flow of steam to heating coils are reliable. However, rubber diaphragms and valve packing should be resilient; if not, they should be replaced.

The duty imposed on the unit cooler is severe. The worth of the most rugged and finest built unit diminishes rapidly, and the initial investment fades away quickly unless the equipment receives careful, periodic attention.

FRANKFURT MANUFACTURE

Frankfurt manufacture is discussed fully in THE NATIONAL PROVISIONER'S latest authoritative operating handbook, "Sausage and Meat Specialties."

FINANCIAL NOTES

Wilson & Co. has declared two dividends of \$1.50 each on the \$6 preferred stock, to apply on accumulations for the periods May 1 to July 31, 1940, and August 1 to October 31, 1940. The first dividend is payable August 1 to all shareholders of record on July 15; the second dividend is payable September 2 to all stockholders of record on August 15.

A dividend of 50c has been declared by John Morrell & Co. on the common stock, payable July 25 to all stockholders of record on June 30.

A quarterly dividend of \$1.00 has been declared by the Union Stock Yards Co. of Omaha, payable June 30 to all shareholders of record on June 20.

BEEF EXTRACTS FOR CARCASSES


A new method of extracting the nutritive and stimulating properties of beef carcasses may enable Britain to receive beef extracts by air instead of having ships carry the carcasses, the London Times reports. Discovered by Lieut.-Col. H. Watkins-Pitchford of South Africa, the method will enable a flying-boat with 3½ ton capacity to transport all of the extracted nutriment of 121 carcasses. It is said that the concentrated beef could be introduced into a wide range of foods without appreciably affecting them.

PACKER AND FOOD STOCKS

Price range of listed stocks based on last sales during week ended June 25:

	—Week ended June 25—	June 18
	High	Low
Amal. Leather ...	13	13
Do. Prd.	13	13
Amer. H. & L. ...	3	3
Do. Prd.	29	29
Amer. Stores ...	10½	10½
Armour Ill.	4½	4½
Do. Pr. Prd. ...	63¼	63¼
Do. Prd.	64	64
Do. Del. Prd. ...	111	111
Beechnut Pack. ...	108	108
Behack. H. C. ...	23	23
Do. Prd.	13½	13½
Chick. Co. Oil. ...	13	13
Childs Co.	1½	1½
Cudahy Pack. ...	14	14
Do. Prd.	90½	90½
First Nat. Strs. ...	30½	30½
Gen. Foods ...	37	37
Do. Prd.	114¼	114¼
Glidden Co.	15	15
Do. Prd.	44¼	44¼
Gobel Co.	1½	1½
Gr. A. & P.	100	100
Do. Prd.	127½	127½
Hornel, G. & A. ...	1½	1½
Hygrade Food ...	1½	1½
Kroger G. & B. ...	25½	25½
Libby McNeill ...	5½	5½
Mickelberry Co. ...	4½	4½
Miller & Hart ...	1½	1½
Do. Pr. Prd. ...	6¼	6¼
Do. Cr. Prd. ...	16½	16½
Morrell & Co. ...	38	38
Nat. Tea ...	3¼	3¼
Proc. & Gaub. ...	57	57
Do. Prd.	115	115
Rath Pack.	46	46
Safeway Strs. ...	39	39
Do. 5% Prd. ...	112	112
Stahl Meyer ...	21½	21½
Swift & Co.	19	19
Do. Intl.	18½	18½
Trans. Fork ...	8½	8½
U. S. Leather ...	3½	3½
Do. A.	7½	7½
Do. Pr. Prd. ...	75¼	75¼
United Stk. Yds. ...	1½	1½
Do. Prd.	6	6
Wesson Oil ...	24	24
Do. Prd.	72	72
Wilson & Co. ...	4½	4½
Do. Prd.	73	73

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INSULATION
WOOL

FROM DURABLE REDWOOD BARK

COLD STORAGE MANUAL

FOR ECONOMICAL TEMPERATURE CONTROL

THE PACIFIC LUMBER COMPANY
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TONER-UPPERS

BY MAC
(THE MEAT MAN)



MAPLEINE MEANS BETTER FLAVOR—BETTER SALES

FOOD folks sometimes neglect a mighty important item in their business. Flavor! They try new ideas to cut costs, speed up production, improve plant methods. And then neglect the best seller—flavor!

FLAVOR SELLS. On the customer's table flavor is the best salesman for meat products. That's why meat men find Mapleine means more sales for them. Mapleine improves the flavor of meat.

PROVE IT! Take a "show-me" attitude toward Mapleine. Find out what it can do in your meat products; in ham, bacon, sausages, loaf specialties, etc. We'll send you a try-out bottle of Mapleine and tested formulas free!

FREE. Write today for 14 profit-making formulas plus free try-out bottle of Mapleine. Crescent Manufacturing Company, Seattle, Wash.

MAPLEINE

Imitation Maple Flavor
BRINGS OUT NATURAL FLAVOR OF MEATS

May Sausage Production Hit New All-Time High

(Continued from page 12.)

loaves in federally inspected plants during the last five years:

BACON SLICED		MEAT LOAF PRODUCTION	
May	lbs.	May	lbs.
1941.....	27,043,376	1941.....	12,709,268
1940.....	26,857,536	1940.....	10,138,903
1939.....	25,214,142	1939.....	9,445,041
1938.....	20,632,082	1938.....	8,178,376
1937.....	19,134,012	1937.....	8,248,881

Comparative figures on production of

canned meat and meat food products, and a separate breakdown for canned pork, are given below:

CANNED MEAT OUTPUT		CANNED PORK OUTPUT	
May	lbs.	May	lbs.
1941.....	87,539,078	1941.....	36,559,749
1940.....	59,734,638	1940.....	21,535,514
1939.....	53,138,248	1939.....	15,917,949
1938.....	26,460,576	1938.....	9,332,555
1937.....	37,216,453	1937.....	8,970,132

Statistics on output of various processed meats in May and the first five months of the year, compared with 1940, are given in the large table.

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

(May and five months of 1941 and 1940.)

	May 1941 lbs.	May 1940 lbs.	5 mos. 1941 lbs.	5 mos. 1940 lbs.
Meat placed in cure:				
Beef	10,441,573	8,370,632	47,863,000	41,856,000
Pork	258,795,764	259,298,892	1,180,459,000	1,181,826,000
Smoked and/or dried meat:				
Beef	5,679,051	4,785,101	23,709,000	20,989,000
Pork	145,974,220	152,100,831	679,941,000	704,177,000
Bacon, sliced	27,043,376	26,857,536	120,922,000	123,290,000
Sausage:				
Fresh finished	11,848,152	9,682,528	62,909,000	58,274,000
Smoked and/or cooked	59,385,037	54,667,605	245,895,000	227,739,000
Dried or semi-dried	11,883,282	11,278,477	49,749,000	47,348,000
Total sausage	83,109,471	75,628,700	358,553,000	333,361,000
Meat loaves, head-cheese, chili con carne, jellied products	12,709,268	10,138,963	52,666,000	46,627,000
Cooked meat:				
Beef	526,014	629,118	2,429,000	2,998,000
Pork	25,093,022	21,093,214	104,949,000	86,860,000
Canned meat and meat products:				
Beef	6,610,272	4,774,276	39,882,000	30,321,000
Pork	36,559,749	21,535,514	153,504,000	136,833,000
Sausage	5,849,801	2,647,292	21,508,000	17,277,000
Soup	23,180,640	22,906,586	132,562,000	117,826,000
All other	15,338,516	8,170,970	75,497,000	49,896,000
Total canned meat	87,539,078	59,734,638	447,952,000	352,153,000
Lard, rend., refined and canned	213,427,023	205,211,837	1,024,945,000	1,108,398,000
Rendered pork fat	20,382,349	20,382,349	99,172,000	99,172,000
Oléo stock	14,400,478	9,987,463	56,867,000	43,423,000
Edible tallow	6,745,790	5,644,608	26,371,000	27,503,000
Compound containing animal fat	20,783,236	16,227,753	103,429,000	77,535,000
Oleomargarine containing animal fat	4,076,148	3,381,333	22,816,000	17,983,000
Miscellaneous	2,580,822	1,469,996	9,878,000	6,907,000

*Previously included with lard.

CUT-OUT PROFIT DISAPPEARS WITH HIGH HOG COSTS

The average cost of hogs for the four-day period this week was as much as 70c per cwt. higher than last week on light and medium-weight butchers and 73c per cwt. higher on heavy hogs. The Chicago hog top went to \$11.00 Thursday, the highest since October, 1937. Total product values made reasonable gains, ranging upward from 38c to 40c per cwt., but failed to overcome the effect of the jump in hog costs. The cut-out profit of recent weeks practically disappeared, with medium and heavy hogs cutting at a loss.

180-220 lbs.				220-240 lbs.				240-270 lbs.			
Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive	
Regular hams.....	14.00	21.3	\$2.98	13.80	21.3	\$2.94		13.70	21.3	\$2.92	
Picnics.....	5.70	15.0	.91	5.50	15.8	.87		5.40	15.8	.85	
Boston butts.....	4.00	19.9	.80	4.00	19.4	.78		4.00	18.9	.76	
Loins (blade in).....	9.90	20.6	2.04	9.70	19.4	1.88		9.60	18.1	1.74	
Bellies, S. P.....	11.00	17.2	1.89	9.70	16.9	1.64		8.00	14.8	1.18	
Bellies, D. S.....	2.00	11.5	.23		4.00	11.5	.40	
Pat backs.....	1.00	7.3	.07	3.00	7.6	.23		4.20	7.9	.33	
Plates and jowls.....	2.80	7.0	.20	3.00	7.0	.21		3.30	7.0	.23	
Raw leaf.....	2.10	9.5	.20	2.20	9.5	.21		2.00	9.5	.19	
P. S. lard, rend, wt.....	12.40	9.7	1.20	11.30	9.7	1.10		10.50	9.7	1.02	
Spareribs.....	1.00	10.7	.17	1.50	9.0	.14		1.50	8.0	.12	
Trimnings.....	3.00	14.0	.42	2.80	14.0	.39		2.80	14.0	.39	
Feet, tails, neckbones.....	2.0009	2.0009		2.0009	
Offal and miscellaneous.....4242	42	
TOTAL YIELD AND VALUE.....	69.50		\$11.39	70.50		\$11.13		71.00		\$10.70	
Cost of hogs per cwt.....		\$10.69			\$10.74				\$10.69		
Condemnation loss.....		.06			.06				.06		
Handling and overhead.....		.62			.53				.48		
TOTAL COST PER CWT.....		\$11.37			\$11.33				\$11.23		
ALIVE.....		\$11.39			\$11.13				\$10.70		
TOTAL VALUE.....											
Loss per cwt.....					\$.20				\$.53		
Loss last week.....									.17		
Profit per cwt.....		\$.02									
Profit last week.....		.34			.11						

FSCC Purchases

WASHINGTON.—Purchases by the Federal Surplus Commodities Corp. this week, announced on June 27, consisted of 1,260,000 lbs. of cured and frozen pork; 4,021,000 lbs. of canned pork and 174,700 bundles of hog casings. No lard was bought.

WASHINGTON. — Changes in the weight ranges of regular hams, skinned hams, picnics, N. Y. shoulders and clear bellies desired by the Federal Surplus Commodities Corp., were made public by the agency this week in Announcement FSC-111. For June 25, and every Wednesday thereafter until further notice, the FSCC has asked for offerings of 12/21 frozen, S.P. or smoked regular hams (last two alternates); 12/25 frozen, S.P. or smoked skinned hams (last two alternates); 5/8 frozen, S.P. or smoked regular picnics (last two alternates); 12/20 salted or smoked N.Y. style shoulders; 14/35 salted or smoked short clear backs, and 12/20 frozen, salted or smoked clear bellies (last two alternates), in addition to the A.C. clear bellies, lard, hog casings, canned meats and fat backs requested in previous announcements. Packers are requested to offer meats separately by weight ranges ordinarily used in commercial practice. Offerers should indicate whether frozen items are wrapped or unwrapped; canned meats may be packed in rectangular, sandwich style or round cans. Offers of fat backs should be made basis of 500 to 650-lb. boxes, with alternate offer for packing in 95 to 110-lb. boxes. Acceptance of offers will be made on Friday each week.

MEAT IMPORTS AT NEW YORK

Imports for the period June 12 to June 18, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina—	Canned corned beef.....	219,960
	Canned roast beef.....	145,620
	Canned corned beef hash.....	24,000
	Beef extract.....	3,024
Brazil—	Canned corned beef.....	288,000
Canada—	Smoked back bacon.....	3,918
	Fresh chilled ham.....	34,961
	Fresh chilled pork tenderloins.....	100
	Fresh chilled calf liver.....	780
	Fresh frozen beef liver.....	6,955
	Fresh chilled beef liver.....	342
	Canned pork ham.....	28,905
	Canned pork shoulder picnics.....	13,602
	Fresh pork shoulders.....	4,223
	Fresh pork trimmings.....	1,750
	Fresh pork cheek meat.....	400
	Fresh pork bellies.....	470
	Fresh pork spareribs.....	122
	Frozen ham.....	8,427
	Frozen pork trimmings.....	4,925
	Frozen beef tongues.....	5,706
Cuba—	960 quarters fresh chilled beef.....	142,962
	Fresh chilled beef cuts.....	378,183
	Fresh frozen beef cuts.....	45,374
	Fresh frozen beef liver.....	1,650
	Tenderloin.....	1,526
	Kidneys.....	150
	Hearts.....	500
	Tongues.....	2,339
	Smoked back bacon.....	300
	Cheek meat.....	50
England—	Veal ham and tongue paste in jars.....	68
	Ox tongues in jars.....	194

A meal without Meat
is a meal incomplete.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., June 26, 1941

REGULAR HAMS

	Green
8-10	22
10-12	22 1/2
12-14	22 1/2
14-16	22 1/2
10-16 range	22

BOILING HAMS

	Green
10-18	22 1/2
18-20	22 1/2
20-22	22 1/2
10-20 range	22 1/2
10-22 range	22 1/2

SKINNED HAMS

	Frozen	Fresh & Fr. Frn.
10-12	23 1/2	24 1/2
12-14	23 1/2	24 1/2
14-16	23 1/2	24 1/2
16-18	23 1/2	24 1/2
18-20	22 1/2 @ 23	24 1/2
20-22	21 1/2	24 1/2
22-24	21 1/2	24 1/2
24-26	20 1/2	24 1/2
26-28	20 1/2	24 1/2
25/up, No. 2's inc.	20	@ 20 1/4

PICNICS

	Green
4-6	16 1/2 @ 16 1/2
6-8	16 1/2 @ 16 1/2
8-10	16 1/2 @ 16 1/2
10-12	16 1/2
12-14	16 1/2
14-16	16 1/2
16-18	16 1/2
8/up, No. 2's inc.	16 1/2

Short shank 1/2-c over.

GREEN AMERICAN BELLIES

18-20	13 1/2
20-25	13 1/2

BELLIES

(Square Cut Seedless)

	Green
6-8	18 1/2 @ 18 1/2
8-10	18 1/2 @ 18 1/2
10-12	16 1/2
12-14	16 1/2
14-16	15 1/2
16-18	15 1/2

*Quotations represent No. 1 new cure.

D. S. BELLIES

	Clear	Rib
16-18	12 1/2 n	11 1/2
18-20	12 1/2	11 1/2
20-25	12 1/2	11 1/2
25-30	12 1/2	11 1/2
30-35	12 1/2	11 1/2
35-40	12 1/2	11 1/2
40-50	11 1/2 @ 11 1/2	11 1/2

D. S. FAT BACKS

6-8	8 1/2
8-10	8 1/2
10-12	8 1/2
12-14	8 1/2
14-16	9
16-18	9 1/2
18-20	9 1/2
20-25	10

OTHER D. S. MEATS

Regular plates	6-8	10
Clear plates	4-6	7 1/2
D. S. jowl butts	7 1/2 @ 7 1/2	7 1/2
S. P. jowls	7 1/2	7 1/2
Green square jowls	9 1/2	9 1/2
Green rough jowls	7 1/2 - 8	7 1/2 - 8

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, June 21	10.40b	9.47 1/2 n	9.62 1/2 n
Monday, June 23	10.70n	9.80n	9.75n
Tuesday, June 24	10.60n	9.67 1/2 n	9.75n
Wednesday, June 25	10.47 1/2 n	9.57 1/2	10.00n
Thursday, June 26	10.75n	9.85n	10.00n
Friday, June 27	10.87 1/2 n	10.00n	10.12 1/2 n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	11 1/2
Kettle rendered, tierces, f.o.b. Chgo.	12 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	11
Neutral, tierces, f.o.b. Chgo.	11 1/2
Shortening, tierces, c.a.f.	14

Havana, Cuba Pure Lard Price

Wednesday, June 25, 1941, 15.05

FUTURE PRICES

SATURDAY, JUNE 21, 1941

	Open	High	Low	Close
LARD—				
July	10.50	10.55	10.50	10.52 1/2
Sept.	10.65	10.75	10.65	10.75-72 1/2
Oct.	10.77 1/2	10.87 1/2	10.77 1/2	10.85
Dec.	10.97 1/2	11.05	10.97 1/2	11.05ax

Sales: July, 15; Sept., 133; Oct., 54; Dec., 22; total, 224 sales.

Open Interest: July, 81; Sept., 1,982; Oct., 848; Dec., 402; total, 3,313 lots.

CLEAR BELLIES—

July	12.20b
Sept.	13.25
Oct.	13.45n

MONDAY, JUNE 23, 1941

LARD—				
July	10.70	10.80	10.70	10.80b
Sept.	10.90-97 1/2	11.05	10.90	11.05ax
Oct.	11.10	11.15	11.05	11.12 1/2-15
Dec.	11.25-27 1/2	11.35	11.25	11.35-32 1/2

Sales: July, 16; Sept., 292; Oct., 132; Dec., 84; total, 524 sales.

Open Interest: July, 67; Sept., 1,952; Oct., 834; Dec., 456; total, 3,309 lots.

CLEAR BELLIES—

July	12.50
Sept.	13.75
Oct.	13.87 1/2

TUESDAY, JUNE 24, 1941

LARD—				
July	10.80	10.80	10.70	10.70-72 1/2
Sept.	10.97 1/2-95	11.02 1/2	10.92 1/2	10.92 1/2
Oct.	11.05	11.12 1/2	11.02 1/2	11.05
Dec.	11.27 1/2	11.35	11.25	11.25ax

Sales: July, 12; Sept., 166; Oct., 98; Dec., 85; total, 361 sales.

Open Interest: July, 58; Sept., 1,943; Oct., 831; Dec., 514; total, 3,346 lots.

CLEAR BELLIES—

July	12.50
Sept.	13.75n
Oct.	14.00

WEDNESDAY, JUNE 25, 1941

LARD—				
July	10.75	10.75	10.60	10.60ax
Sept.	10.97 1/2	11.00	10.80	10.82 1/2-80
Oct.	11.07 1/2	11.10	10.90	10.92 1/2-90
Dec.	11.27 1/2	11.30	11.10	11.10b

Sales: July, 11; Sept., 208; Oct., 130; Dec., 35; total, 383 sales.

Open Interest: July, 52; Sept., 1,907; Oct., 812; Dec., 519; total, 3,389 lots.

CLEAR BELLIES—

July	12.75
Sept.	13.75n
Oct.	14.12 1/2

THURSDAY, JUNE 26, 1941

LARD—				
July	10.75	10.87 1/2	10.75	10.87 1/2
Sept.	10.92 1/2	11.12 1/2	10.90	11.07 1/2-10
Oct.	11.00-02 1/2	11.25	11.00	11.17 1/2-20
Dec.	11.25	11.45	11.22 1/2	11.35b

Sales: July, 32; Sept., 265; Oct., 88; Dec., 61; total, 446 sales.

Open Interest: July, 45; Sept., 1,904; Oct., 826; Dec., 524; total, 3,389 lots.

CLEAR BELLIES—

July	12.75n
Sept.	13.75n
Oct.	14.12 1/2 n

FRIDAY, JUNE 27, 1941

LARD—				
July	10.95	10.97 1/2	10.90	10.97 1/2
Sept.	11.15-17 1/2	11.25	11.15	11.22 1/2-25
Oct.	11.25	11.35	11.25	11.35
Dec.	11.45-47 1/2	11.55	11.45	11.55ax

Sales: July, 32; Sept., 265; Oct., 88; Dec., 61; total, 446 sales.

Open Interest: July, 45; Sept., 1,904; Oct., 826; Dec., 524; total, 3,389 lots.

CLEAR BELLIES—

July	12.75n
Sept.	13.75n
Oct.	14.12 1/2

Canadians Are Asked to Reduce Pork Consumption

MONTREAL. — Canadians are being asked to eat less pork during the next three months in order to leave ample supplies for shipment to Great Britain. The request came from the Canadian Bacon Board which suggested the substitution of lamb, beef, veal, poultry and vegetables for pork products of all kinds, including bacon and ham.

The appeal marked the first positive direction given Canadian consumers in their eating habits with a view to assisting Britain. From January 1 to May 29, marketings were 2,510,216 hogs, compared with 1,999,245 for 1940.

"At the present time Canadians are consuming the equivalent in pork products of about 44,000 hogs per week," said the Board in a statement this week. "In March and April the consumption was as high as 54,000 hogs per week. The decrease of about 10,000 hogs per week was the result of action by the Bacon Board restricting the supply of pork products to the domestic trade to the average weekly consumption of 1940.

"This had the effect of increasing the supply for export to Britain, but the requirements which the British Food ministry desires are not being met; consequently, the people of Canada are asked to cooperate and eat less pork. It is expected that by next autumn the marketings of hogs in Canada will be great enough to meet British requirements and leave plenty for home consumption."

APRIL MEAT PRODUCTION

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during April with comparisons (figures in millions of pounds):

	Beef	Veal	Lamb	Pork
	1941	1940	1939	1938
April	423	50	62	680
March	405	44	62	704
February	371	40	61	667
January	453	43	70	789
April	409	45	57	623
1939	347	43	51	513
January-April, Incl.	1,653	178	255	2,840
1941	1,594	169	235	2,694
1940	1,455	169	234	2,293

* Unrendered. ** Rendered.

† Includes 12,406,000 lbs. rendered pork fat. Rendered pork fat not segregated from lard prior to November 1, 1940.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on June 21, 1941:

	Week June 21	Previous week	Same week '40
Cured meats, lbs.	28,992,000	27,710,000	16,221,000
Fresh meats, lbs.	69,434,000	65,356,000	54,166,000
Lard, lbs.	8,628,000	9,026,000	2,991,000

MAKING FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,	
Week ended		1940	
June 23, 1941		per lb.	
Prime native steers—			
400-600	19 1/2 @ 20	17	@ 18
600-800	19 1/2 @ 20	17	@ 18
800-1000	20	17	@ 18
Good native steers—			
400-600	17 1/2	16 1/2	@ 17
600-800	17 1/2	16	@ 17
800-1000	17 1/2	16	@ 17
Medium steers—			
400-600	16 1/2	15 1/2	@ 16 1/2
600-800	16	15 1/2	@ 16
800-1000	15 1/2	15 1/2	@ 16
Heifers, good, 400-600—	16 1/2	15 1/2	@ 16 1/2
Cows, 400-600—	13 1/2 @ 14 1/2	12 1/2	@ 13 1/2
Hind quarters, choice—	22 1/2	21	@ 22
Fore quarters, choice—	14 1/2	12 1/2	@ 13

Beef Cuts

Steer loins, choice, 60/65—	33	unquoted
Steer loins, No. 1—	29	27
Steer short loins, choice, 30/35—	35	unquoted
Steer short loins, No. 1—	36	37
Steer short loins, No. 2—	31	32
Steer loin ends (hips)—	26	25
Steer loin ends, No. 2—	24	24
Cow loins—	20	20
Cow short loins—	24	22
Cow loin ends (hips)—	20	19
Steer ribs, choice, 30/40—	25	unquoted
Steer ribs, No. 1—	21	19
Steer ribs, No. 2—	18 1/2	18
Cow ribs, No. 2—	15 1/2	14
Cow ribs, No. 3—	14 1/2	13
Steer rounds, choice, 30/100—	21	unquoted
Steer rounds, No. 1—	20	18 1/2
Steer rounds, No. 2—	19 1/2	18 1/2
Steer chucks, choice, 30/100—	16	unquoted
Steer chucks, No. 1—	15	13 1/2
Steer chucks, No. 2—	14 1/2	13
Cow rounds—	16 1/2	15 1/2
Cow chucks—	14	11 1/2
Steer plates—	10 1/2	8
Medium plates—	10	8
Briskets, No. 1—	15 1/2	13
Cow navel ends—	11	7
Steer navel ends—	9	6
Fore shanks—	10	8 1/2
Hind shanks—	7	5
Strip loins, No. 1 bbls.—	70	55
Strip loins, No. 2—	40	40
Sirloin butts, No. 1—	30	28
Sirloin butts, No. 2—	27	22
Beef tenderloins, No. 1—	65	60
Beef tenderloins, No. 2—	58	55
Rump butts—	26	21
Flank steaks—	25	21
Shoulder clods—	16	16
Hanging tenderloins—	16	15
Insides, green, 12@18 range—	21	17 1/2
Outsides, green, 8 lbs. up—	20	16 1/2
Knuckles, green, 8 lbs. up—	20	16 1/2

Beef Products

Brains—	6
Hearts—	8
Tongues—	18
Sweetbreads—	15
Ox-tail—	10
Fresh tripe, plain—	10
Fresh tripe, H. C.—	15
Livers—	25
Kidneys—	8

Veal

Choice carcass—	18
Good carcass—	17
Good saddles—	22
Good racks—	14
Medium racks—	12

Veal Products

Brains, each—	10
Sweetbreads—	31
Calf livers—	55

Lamb

Choice lambs—	22
Medium lambs—	21
Choice saddles—	26
Medium saddles—	23
Choice fores—	24
Medium fores—	17
Lamb fries—	23
Lamb tongues—	17
Lamb kidneys—	15

Mutton

Heavy sheep—	8
Light sheep—	5
Heavy saddles—	10
Light saddles—	13
Heavy fores—	6
Light fores—	9
Mutton legs—	15
Mutton loins—	12
Mutton stew—	8
Sheep tongues—	11
Sheep heads, each—	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.—	22	13
Picnics—	17	9
Skinned shoulders—	18	10
Tenderloins—	30	24
Spareribs—	13	8
Back fat—	9	6
Boston butts—	20	11 1/2
Boneless butts, cellar trim, 2@4—	24	14
Hocks—	12	6
Tails—	8	4
Neck bones—	3 1/2	1 1/2
Slip bones—	10	7
Blade bones—	14	7
Pigs' feet—	4	2 1/2
Kidneys, per lb.—	5 1/2	3
Livers—	14	7
Brains—	8	7
Ears—	4	4
Snouts—	6	3
Heads—	6	5
Chitterlings—	6	6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.—	25	@ 25 1/4
parchment paper—	25	@ 26 1/4
Fancy skinned hams, 14@16 lbs.—	25	@ 26 1/4
parchment paper—	25	@ 26 1/4
Standard reg. hams, 14@16 lbs. plain—	24	@ 24 1/2
Picnics, 4@8 lbs., short shank, plain—	19	@ 20
Picnics, 4@8 lbs., long shank, plain—	17	@ 18 1/2
Fancy bacon, 6@8 lbs., plain—	25	@ 26 1/2
Standard bacon, 6@8 lbs., plain—	23	@ 24
No. 1 beef sets, smoked—	36 1/2	@ 37 1/2
Insides, 5@9 lbs.—	34 1/2	@ 35 1/2
Outsides, 5@9 lbs.—	34 1/2	@ 35 1/2
Knuckles, 5@9 lbs.—	34 1/2	@ 35 1/2
Cooked hams, choice, skin on, fattened—	39	
Cooked hams, choice, skinless, fattened—	42 1/2	
Cooked picnics, skin on, fattened—	32	
Cooked picnics, skinned, fattened—	33	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.—	\$16.75
Lamb tongue, short cut, 200-lb. bbl.—	66.00
Regular tripe, 200-lb. bbl.—	24.50
Honeycomb tripe, 200-lb. bbl.—	27.00
Pocket honeycomb tripe, 200-lb. bbl.—	30.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces—	\$16.50
80-100 pieces—	16.00
100-125 pieces—	15.00
Clear plate pork, 25-35 pieces—	15.00
Bean pork—	16.00m
Brisket pork—	21.00m
Plate beef—	20.00
Extra plate beef—	20.50

SAUSAGE MATERIALS

(Packed bales.)

Regular pork trimmings—	14	@ 15
Special lean pork trimmings 85%—	23	@ 23 1/2
Extra lean pork trimmings 95%—	24 1/2	@ 25
Pork cheek meat (trimmed)—	17	
Pork hearts—	11	@ 11 1/2
Pork liver—	11	@ 11 1/2
Native boneless bull meat (heavy)—	17 1/2	@ 17 1/2
Boneless chucks—	16 1/2	@ 16 1/2
Shank meat—	15 1/2	@ 15 1/2
Beef trimmings—	14 1/2	@ 14 1/2
Dressed canners, 350 lbs. and up—	13 1/2	@ 13 1/2
Dressed canner cows, 400-450 lbs.—	13	@ 13 1/2
Dr. Bologna bulls, 600 lbs. and up—	13 1/2	@ 13 1/2
Tongues, No. 1 canner trim—	15	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton—	29
Country style sausage, fresh in link—	24 1/2
Country style sausage, fresh in bulk—	22 1/2
Country style sausage, smoked—	28 1/2
Frankfurters, in sheep casings—	28
Frankfurters, in hog casings—	27 1/2
Skinless frankfurters—	26
Bologna in beef bungs, choice—	22
Bologna in beef middles, choice—	22 1/2
Liver sausage in beef rounds—	18 1/2
Liver sausage in hog bungs—	20 1/2
Smoked liver sausage in hog bungs—	25
Head cheese—	16 1/2
New England luncheon specialty—	27 1/2
Mince luncheon specialty, choice—	28
Tongue and blood—	23 1/2
Blood sausage—	19 1/2
Polish sausage—	26 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs—	42
Thuringer—	25
Farmer—	35
Holsteiner—	34 1/2
B. C. salami, choice—	40
Milano, salami, choice in hog bungs—	39
B. C. salami, new condition—	26 1/2
Frisses, choice, in hog middles—	39
Genoa style salami, choice—	46
Pepperoni—	37 1/2
Mortadella, new condition—	23 1/2
Cappicola—	48
Italian style hams—	38
Virginia hams—	42

CURING MATERIALS

Nitrite of soda (Chgo. whse. stock).	Cwt.
In 400-lb. bbls. delivered—	\$ 8.75
Salt peter, less than ton lots, f.o.b. N. Y.:	
Dbl. redned granulated—	8.00
Small crystals—	9.00
Medium crystals—	9.25
Large crystals—	10.00
Pure rid. gran. nitrate of soda—	2.90
Pure rid. powdered nitrate of soda—	5.90
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated—	7.20
Medium, dried—	10.20
Rock—	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans—	3.52
Standard gran., f.o.b. refiners (2%)—	5.05
Packers' curing sugar, 250 lb. bags.	
f.o.b. Reserve, La., less 2%—	4.30
Dextrose, in car lots, per cwt. (cotton)—	4.32
In paper bags—	4.27

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack—	.16
Domestic rounds, 140 pack—	.32
Export rounds, wide—	.46
Export rounds, medium—	.22
Export rounds, narrow—	.27
No. 1 weasands—	.06
No. 2 weasands—	.05
No. 1 bungs—	.15
No. 2 bungs—	.10
Middles, regular—	.60
Middles, select, wide, 2 1/2 in. & up—	.90
Middles, select, extra, 2 1/2 in. & up—	.90
Dried or salted bladders—	
12-15 in. wide, flat—	1.05
10-12 in. wide, flat, in & up—	.65
8-10 in. wide, flat—	.85
6-8 in. wide, flat—	.25
Pork casings:	
Narrow, per 100 yds.—	1.60
Narrow, special, per 100 yds.—	1.85
Medium, regular—	1.35
English, medium—	1.20
Wide, per 100 yds.—	1.00
Extra wide, per 100 yds.—	.60
Export bungs—	.16
Large prime bungs—	.18
Medium prime bungs—	.18
Small prime bungs—	.07
Middles, per set—	.18

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime—	.37	.42
Resifted—	.39	.45
Chili pepper—		
Powder—	.26	.26
Cloves Amboyana—	.27 1/2	.32 1/2
Zansibar—	.21	.26
Ginger, Jamaica—	.24	.30
African—	.18	.22 1/2
Mace, Fancy Banda—	.50	.67
East Indies—	.52	.59
East & West Indies Blend—	.56	.56
Mustard flour, fancy—	.34	.34
No. 1—	.21	.21
Nutmeg, fancy Banda—	.21	.24
East Indies—	.18 1/2	.23
East & West Indies Blend—	.22	.22
Paprika, Spanish—	.51	.51
Pepper, Cayenne—	.35	.35
Red No. 1—	.28	.28
Black Malabar—	.11	.15
Black Lampong—	.8 1/2	.10 1/2
Pepper, white Singapore—	.14	.17 1/2
Muntok—	.14 1/2	.15
Packers—	.15	.15

SEEDS AND HERBS

	Whole	Ground
Caraway seed—	.87	1.00
Celery seed, French—	.89	1.05
Comino seed—	.20 1/2	.26 1/2
Coriander Morocco bleached—	.16	.16
Coriander Morocco natural No. 1—	.14	.16 1/2
Mustard seed, fancy yellow—	.26	.26
American—	.16	.16
Marjoram French—	.63	.71
Oregano—	.12	.16
Sage, Dalmatian No. 1—	1.60	1.70

(Continued on page 30.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	17	@19
Choice, native, light.....	19	@21
Native, common to fair.....	15	@16

Western Dressed Beef

Native steers, good, 600@800 lbs.....	16	@17
Native choice yearlings, 400@600 lbs.....	17	@18
Good to choice heifers.....	15	@16
Good to choice cows.....	14	@14½
Common to fair cows.....	13½	@14
Fresh bologna bulls.....	14½	@15

BEEF CUTS

	Western	City
No. 1 ribs.....	22 @23	23 @24
No. 2 ribs.....	20 @21	22 @23
No. 3 ribs.....	19 @20	21 @22
No. 1 loins.....	24 @25	26 @28
No. 2 loins.....	21 @22	24 @26
No. 3 loins.....	20 @21	22 @24
No. 2 hinds and ribs.....	22 @23	20 @22
No. 2 hinds.....	20 @21	19 @20
No. 1 rounds.....	18 @19	17 @17½
No. 2 rounds.....	17 @18	16 @16½
No. 3 rounds.....	16 @17	15 @16
No. 1 chucks.....	15 @16	14 @15
No. 2 chucks.....	14 @15	13 @14
No. 3 chucks.....	13 @14	12 @13
Rolls, reg. 4@6 lbs. av.....	26	@28
Rolls, reg. 6@8 lbs. av.....	28	@29
Tenderloins, steers.....	35	@40
Tenderloins, cows.....	35	@40
Tenderloins, bulls.....	37	@42
Shoulder clods.....	20	@21

DRESSED VEAL

Good.....	17½	@18½
Medium.....	16½	@17½
Common.....	15½	@16½

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	24	@25
Genuine spring lambs, good to medium.....	23	@24
Genuine spring lambs, medium.....	22	@23
Winter lambs, good.....	19	@20
Winter lambs, choice.....	18	@19
Winter lambs, medium.....	17	@18
Sheep, good.....	10	@12
Sheep, medium.....	8	@10

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	\$15.37½	@15.50
Pigs, small lots (60-100 lbs.)		
head on; leaf fat in.....	16.25	@16.75

FRESH PORK CUTS

Pork loins, fresh, western, 10@12 lbs.....	20	@21
Shoulders, western, 10@12 lbs. av.....	17½	@18½
Butts, regular, western, 4-6 lbs.....	20	@21
Hams, reg. west. fresh, 10@12 lbs. av.....	22	@23
Hams, skinned west., fresh 10@12 lbs.....	24	@25
Picnics, western, fresh, 6@8 lbs.....	17	@18
Pork trimmings, extra lean, 90-95%.....	27½	@28
Pork trimmings, regular 50% lean.....	17	@18
Spareribs, medium.....	12½	@13½

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	46	
Cooked hams, choice, skinless, fattened.....	48	

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	26½	@27
Regular hams, 10@12 lbs. av.....	26½	@27
Regular hams, 12@14 lbs. av.....	26	@26½
Skinned hams, 10@12 lbs. av.....	27	@27½
Skinned hams, 12@14 lbs. av.....	26½	@27½
Skinned hams, 16@18 lbs. av.....	26	@26½
Skinned hams, 18@20 lbs. av.....	25½	@26
Picnics, 4@6 lbs. av.....	19	@20
Picnics, 6@8 lbs. av.....	18½	@19
Bacon, boneless, western.....	26½	@27
Bacon, boneless, city.....	24½	@25
Beef tongue, light.....	23	@24
Beef tongue, heavy.....	24	@25

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17	
Fresh steer tongues, 1 c. trimmed, per lb.....	30	
Sweetbreads, beef, per lb.....	25	
Sweetbreads, veal, a pair.....	60	
Beef kidneys, per lb.....	11	
Mutton kidneys, each.....	5	
Livers, beef, per lb.....	29	
Oxtails, per lb.....	15	
Beef hanging tenders, per lb.....	30	
Lamb fries, a pair.....	12	

BUTCHERS' FAT

Shop fat.....	\$3.25	per cwt.
Breast fat.....	4.25	per cwt.
Edible suet.....	5.00	per cwt.
Inedible suet.....	4.75	per cwt.

GREEN CALFSKINS

5-9 9½-12½ 12½-14 14-18 18 on		
Prime No. 1 veals.....	21	3.00 3.15 3.20 3.50
Prime No. 2 veals.....	19	2.70 2.85 2.90 3.10
Buttermilk No. 1.....	16	2.50 2.65 2.70
Buttermilk No. 2.....	15	2.35 2.50 2.55
Branded gruby.....	10	1.55 1.70 1.75 1.80
Number 3.....	10	1.55 1.70 1.75 1.80

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on June 25, 1941:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$17.00@18.00			
500-600 lbs. ¹	17.00@18.00		\$17.00@18.00	
600-700 lbs. ¹	17.00@18.00	\$16.50@17.50	17.00@18.00	\$18.00@18.50
700-800 lbs. ²	16.50@17.50	16.50@17.50	17.00@18.00	18.00@18.50
STEER, Good:				
400-500 lbs. ¹	16.00@17.00			
500-600 lbs. ¹	16.00@17.00		16.00@17.00	16.50@17.50
600-700 lbs. ¹	16.00@17.00	15.50@16.50	16.00@17.00	16.50@17.50
700-800 lbs. ²	15.50@16.50	15.50@16.50	16.00@17.00	16.50@17.50
STEER, Commercial:				
400-600 lbs. ¹	15.00@16.00		15.50@16.00	15.50@16.50
600-700 lbs. ¹	15.00@15.50	15.00@15.50	15.50@16.00	15.50@16.50
STEER, Utility:				
400-600 lbs. ¹	14.50@15.00		15.00@15.50	
COW (All Weights):				
Commercial.....	14.00@14.50	14.50@15.00	14.50@15.00	
Utility.....	13.75@14.00	14.00@14.50	14.00@14.50	14.00@15.00
Cutter.....	13.25@13.75	13.50@14.00	13.50@14.00	13.50@14.00
Canner.....	12.50@13.25			
Fresh Veal and Calf: ³				
VEAL, Choice:				
80-130 lbs.....	17.00@18.00	18.00@19.00	18.00@19.00	18.00@19.00
130-170 lbs.....	15.50@16.50			
VEAL, Good:				
50-80 lbs.....	15.00@16.00	15.50@17.00	15.00@16.50	16.00@17.00
80-130 lbs.....	15.50@17.00	16.50@18.00	16.00@17.50	16.50@18.00
130-170 lbs.....	15.00@16.00			
VEAL, Commercial:				
50-80 lbs.....	14.00@15.00	13.50@15.50	14.00@15.00	14.00@16.00
80-130 lbs.....	14.50@15.50	14.50@16.50	15.00@16.00	14.00@16.00
130-170 lbs.....	14.00@15.00			
VEAL, Utility:				
All weights.....	13.50@14.50	13.00@14.50	14.00@14.50	13.00@14.00
Fresh Lamb and Mutton:				
SPRING LAMB (All Weights):				
Choice.....	22.00@23.00	23.00@24.00	23.00@24.00	23.00@25.00
Good.....	21.00@22.00	22.00@23.00	22.00@24.00	22.00@24.00
Commercial.....	18.00@21.00	18.00@22.00	19.00@22.00	20.00@22.00
Utility.....	16.00@18.00	16.00@18.00	17.00@19.00	18.00@20.00
LAMB, Good:				
30-40 lbs.....	18.00@19.00	20.00@21.00	19.00@20.00	20.00@21.00
40-45 lbs.....	18.00@19.00	20.00@21.00	18.00@19.00	20.00@21.00
45-50 lbs.....	18.00@19.00	19.00@20.00	18.00@19.00	19.00@20.00
50-60 lbs.....	17.00@18.00	18.00@19.00	17.00@18.00	18.00@19.00
LAMB, Commercial:				
All weights.....	16.50@17.50	16.00@18.00	16.50@17.00	18.00@19.00
LAMB, Utility:				
All weights.....	15.00@16.50	15.00@17.00	15.00@17.00	16.00@18.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	8.50@10.50	10.00@11.00	11.00@12.00	11.00@12.00
Commercial.....	8.50@9.50	9.00@10.00	9.00@11.00	9.00@11.00
Utility.....	7.50@8.50	7.00@8.00	7.50@9.00	7.00@9.00
Fresh Pork Cuts: ⁴				
LOINS, No. 1 (Bladeless Incl.):				
8-10 lbs.....	21.00@22.00	21.50@22.50	19.00@22.00	20.00@21.00
10-12 lbs.....	20.50@21.50	21.50@22.50	19.00@22.00	20.00@21.00
12-15 lbs.....	19.50@20.00	20.00@21.00	18.00@20.00	19.00@20.00
16-22 lbs.....	17.00@18.00			17.00@18.50
SHOULDERS, Skinned N. Y. Style:				
8-12 lbs.....	17.50@18.00		17.50@18.50	
BUTTS, Boston Style:				
4-8 lbs.....	20.00@21.00		19.00@21.00	20.00@21.00
SPARE RIBS:				
Half sheets.....	12.00@13.00			
TRIMMINGS:				
Regular.....	13.50@14.00			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

U. S. HAS AMPLE NITROGEN

The United States is no longer dependent upon foreign sources for nitrogen, C. C. Concannon, U. S. Department of Commerce, told over 400 fertilizer manufacturers and distributors at the seventeenth annual convention of the National Fertilizer Association at White Sulphur Springs, Va., recently. Amer-

ican plants now have the capacity to produce all nitrogen needed for munitions and fertilizer, he said.

Officers elected at the convention included John A. Miller, Price Chemical Co., Louisville, Ky., president and A. Lynn Ivey, Virginia-Carolina Chemical Corp., Richmond, Va., vice president. Charles J. Brand was reelected executive secretary and treasurer.

Stronger Tone in Tallow and Greases on Dealer Interest

Extra sells $\frac{1}{4}$ c up at New York; producers' ideas firm up despite lack of interest by outside soapers—Improved demand expected early in July.

TALLOW.—The tallow market at New York developed a firmer trend, extra selling at 8c, an advance of $\frac{1}{4}$ c from the previous sales to local soapers and dealers, followed by sales at $8\frac{1}{4}$ c per lb. to dealers. It was estimated that possibly 600,000 to 750,000 lbs. changed hands, the larger part going to dealers. Outside soapers were displaying very little buying interest, but owing to the strength and advancing trends in other oils and fats, producers' ideas waxed stronger. Some were inclined to look for a better demand from soapers early in July. The firm tone in the western tallow market attracted quite a little attention in the East.

At New York, edible was quoted at $8\frac{1}{2}$ @ $8\frac{1}{2}$ c; extra, $8\frac{1}{4}$ @ $8\frac{1}{4}$ c, and special, $7\frac{1}{2}$ @ 8 c.

The Chicago tallow market moved upward this week on strength in surrounding markets. With major producers in a comfortably sold up position, the market did not falter at midweek, despite temporary easiness in lard. Tallow began the week with a stronger tone; consumers previously had advanced bids to 8c, Chicago and Cincinnati, for prime and $7\frac{1}{2}$ c for special. A couple of tanks of No. 1 sold at $7\frac{1}{2}$ c, Chicago. On Wednesday, large consumers continued to bid 8c, Chicago and Cincinnati, and Southeast, for prime tallow, $7\frac{1}{2}$ c for special, with larger producers asking higher. A tank of edible was offered at $8\frac{1}{4}$ c, f.o.b. outside point, with 8c declined. On Thursday, a couple of tanks of special were reported at $7\frac{1}{2}$ c, Cincinnati, attributed to dealer interest. Thursday's quotations were:

Edible tallow.....	$8\frac{1}{4}$ @ $8\frac{1}{4}$ c
Fancy tallow.....	$8\frac{1}{4}$ @ $8\frac{1}{4}$ c
Prime packers.....	$8\frac{1}{4}$
Special tallow.....	$7\frac{1}{2}$ @ 8 c
No. 1 tallow.....	$7\frac{1}{2}$

STEARINE.—Demands were moderate at New York, but the market was firmer. Oleo sold at $9\frac{1}{2}$ c, an advance of $\frac{1}{4}$ c from the previous levels.

At Chicago, the market was firm, with prime quoted at $9\frac{1}{4}$ c.

OLEO OILS.—Demands were fair at New York and the market was $\frac{1}{2}$ c better. Extra was quoted $10\frac{1}{2}$ @ 11 c; prime, $10\frac{1}{4}$ @ $10\frac{1}{2}$ c, and lower grades, 10 @ $10\frac{1}{2}$ c.

At Chicago, the market was firm, with extra quoted $10\frac{1}{2}$ c and prime, $10\frac{1}{4}$ @ $10\frac{1}{2}$ c.

GREASE OIL.—The market at New York was firm but quotably unchanged, with No. 1 at $11\frac{1}{2}$ c; No. 2, $11\frac{1}{4}$ c; extra, 12 c; extra No. 1, $11\frac{1}{2}$ c; winter strained,

$12\frac{1}{4}$ c; prime burning, $12\frac{1}{4}$ c, and prime inedible, $12\frac{1}{2}$ c.

Grease oil quotations in the Chicago market this week were: No. 1, $11\frac{1}{4}$ c; No. 2, $11\frac{1}{2}$ c; extra, $11\frac{1}{4}$ c; extra No. 1, $11\frac{1}{2}$ c; extra winter strained, 12 c; special No. 1, $11\frac{1}{2}$ c; prime burning, $12\frac{1}{2}$ c; and prime inedible, $12\frac{1}{4}$ c. Acidless tallow oil was quoted in the Chicago market this week at $11\frac{1}{4}$ c.

NEATSFOOT OIL.—Demand was good at New York and the market stronger in spots. Cold test was quoted at $23\frac{1}{2}$ c; extra, 12 c; extra No. 1, $11\frac{1}{2}$ c; prime, $12\frac{1}{4}$ c; and pure, $17\frac{1}{2}$ c.

Neatsfoot oil quotations in the Chicago market this week were: Cold test, 25 c; extra, $11\frac{1}{2}$ c; No. 1, $11\frac{1}{4}$ c; prime, 12 c and pure, 17 c.

GREASES.—A moderate business but a firmer tone featured greases at New York. Yellow and house sold at $7\frac{1}{2}$ c, an advance of $\frac{1}{4}$ c, aided somewhat by betterment in tallow and strength in surrounding markets. Buyers did not readily follow the advance, and some soapers were displaying little or no interest at the moment. The trade expects that demand will pick up, however, early next month.

At New York, choice white quoted at 8c; yellow and house, $7\frac{1}{2}$ @ $7\frac{1}{2}$ c; and brown, $7\frac{1}{2}$ @ $7\frac{1}{4}$ c.

Prices in the Chicago grease market late this week were about $\frac{1}{4}$ to $\frac{1}{2}$ c above those prevailing a week earlier. Volume of trading was not heavy, but is expected to open up in the near future. Meanwhile, major producers appear closely sold up and are not offering freely. On Monday, sale of white grease was reported at 8c, Chicago, and this figure was bid. Bidding for yellow grease was at the $7\frac{1}{2}$ c level; producers were asking higher. In Wednesday's firm market, a couple of tanks of white grease sold at 8c, Chicago, and yellow grease at $7\frac{1}{2}$ c, Chicago. On Thursday, a fair quantity of house grease was reported to have sold at $7\frac{1}{2}$ c, delivered. Quotations on Thursday at Chicago were:

Choice white grease.....	8
A-white grease.....	$7\frac{1}{2}$
B-white grease.....	$7\frac{1}{2}$
Yellow grease, 10-15 f.f.a.....	$7\frac{1}{2}$ @ $7\frac{1}{2}$
Yellow grease, 16-20 f.f.a.....	$7\frac{1}{2}$
Brown grease.....	$7\frac{1}{2}$ @ $7\frac{1}{4}$

ANIMAL FAT IMPORTS

Imports of animal fats and oils during April, 1941, and their value were as follows:

	Quantity	Value
Whale oil, gals.....	4,078	\$ 813
Cod oil, gals.....	59,657	30,789
Cod liver oil, gals.....	61,338	99,698
Other fish oils, gals.....	77,581	32,596
Inedible tallow, lbs.....	285,004	8,339
Tankage, ton.....	5,048	141,732
Wool grease, lbs.....	113,069	4,646

BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.)
June 26, 1941

It was a sellers' market in by-products this week. Offers were extremely limited and prices on many items either nominally or actively stronger. Increased trading soon.

Blood

Blood firmer; last sales at \$3.50; offers range higher.

	Unit
	Ammonia
Unground	\$3.50

Digester Feed Tankage Materials

Upward movement in digester feed tankage materials; lard strength a factor.

Unground, 11 to 12% ammonia.....	\$4.00@4.25
Unground, 6 to 10% choice quality.....	4.35@4.50
Liquid stick	1.50@1.65

Packinghouse Feeds

Firmer trend in digester tankage and meat and bone scraps; quotations represent last sales. One large Chicago supplier withdrew from market for indefinite period on these items this week because of short supplies.

	Carlots, Per ton
60% digester tankage.....	\$60.00
50% meat and bone scraps.....	57.50
Blood-meal	65.00
Special steam bone-meal.....	55.00

Bone Meals (Fertilizer Grades)

Small movement at previous prices; offerings light.

	Per ton
Steam, ground, 3 & 50.....	\$37.50
Steam, ground, 2 & 26.....	35.00

Fertilizer Materials

The 10@11% tankage nominally higher; no offers.

	Per ton
High grade tankage, ground	
10@11% ammonia	3.00 & 10c
Bone tankage, unground, per ton	27.50@30.00
Hoof meal	2.65

Dry Rendered Tankage

Cracklings advanced briskly; now nominal on absence of offerings.

	Per unit
Hard pressed and expeller unground	
up to 48% protein (low test).....	.92 $\frac{1}{2}$ @ .95
above 48% protein (high test).....	.87 $\frac{1}{2}$ @ .90
Soft pressed pork, ac. grease and	
quality, ton	45.00 @50.00
Soft pressed beef, ac. grease and	
quality, ton	45.00

Gelatine and Glue Stocks

Some movement at list in this market.

	Per ton
Calf trimmings	\$29.00@32.50
Shins, plazes	22.00@25.00
Cattle jaws, skulls and knuckles.....	32.50@35.00
Hide trimmings	22.00@25.00
Pig skin scraps and trim, per lb.....	6c

Bones and Hoofs

Bone market remains firm.

	Per ton
Round shins, heavy	\$62.50@65.00
light	60.00
Flat shins, heavy	57.50@60.00
light	55.00@57.50
Blades, buttocks, shoulders & thighs.....	55.00@57.50
Hoofs, white	55.00@57.50
Hoofs, house run, unassorted.....	32.00@33.00
Junk bones	30.00

Animal Hair

Animal hair continues quiet; increased activity expected soon.

Winter coll dried, per ton.....	\$50.00@52.50
Summer coll dried, per ton.....	50.00
Winter processed, black, lb.....	7 $\frac{1}{2}$ @ $8\frac{1}{4}$ c
Winter processed, gray, lb.....	7c @ $7\frac{1}{2}$ c
Summer processed, gray, lb.....	3c @ $3\frac{1}{2}$ c
Cattle switches	4c @ $4\frac{1}{2}$ c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammaniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 10% per unit.....	3.25
Unground fish scrap, dried, 11½% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.50 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	51.00
June shipment.....	51.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.70
in 100-lb. bags.....	29.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	3.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	3.50 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$38.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	9.50

Dry Rendered Tankage

50/55% protein, unground.....	77½c
60% protein, unground.....	77½c

EASTERN FERTILIZER MARKETS

New York, June 25, 1941

The markets were very active during the past week, with buying interest very strong and broad. Cracklings sold at eastern points at 77½c per unit; sellers were not inclined to offer additional quantities. Blood sold at \$3.25, f.o.b. New York, with more interest at this figure.

Offerings of tankage were well cleaned up and sales were made as high as \$3.50 and 10c, f.o.b. eastern shipping points. Fish scrap sold at \$4.50 and 10c, f.o.b. fish factories, a new high for the season. All fertilizer materials were in good demand and supplies scanty.

COTTONSEED PRODUCTS

Cottonseed received at U. S. mills for the ten months ended May 31, 1941, totaled 4,428,558 tons; for the same period in 1940 the total was 4,028,787 tons. Cottonseed crushed from August 1 to May 31, 1941 totaled 4,198,791 tons and 4,052,685 tons in 1940. Amount on hand at mills May 31, 1941 totaled 268,609 tons and 96,728 tons in 1940.

Cottonseed products manufactured, shipped out and on hand as reported by the Department of Commerce:

	Aug. 1, 1940 to May 31, 1941	Aug. 1, 1939 to May 31, 1940
CRUDE OIL:		
Produced, lbs.	1,356,196,561	1,291,722,061
Shipped out, lbs.	1,384,584,037	1,308,211,707
On hand, lbs.		
May 31	*97,102,627	96,842,962
REFINED OIL:		
Produced, lbs.	*1,219,001,734	1,192,132,389
On hand, lbs.		
May 31	*422,442,586	600,480,352
CAKE AND MEAL:		
Produced, tons ..	1,865,305	1,836,486
Shipped out, tons ..	1,689,778	1,827,031
On hand, tons ..		
May 31	255,023	129,173
* Includes 59,829,790 lbs. held by refining and manufacturing establishments and 28,355,410 lbs. in transit to refiners and consumers August 1, 1940 and May 31, 1941, respectively.		
# Includes 16,828,895 lbs. held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 11,714,600 lbs. in transit to manufacturers of shortening, oleomargarine, soap, etc. August 1, 1940 and May 31, 1941, respectively.		
**Produced from 1,290,141,433 lbs. of crude oil.		

Cotton Oil Futures Keep Up Advance; Cash Demand Brisk

New highs made in active trade—New demand offset realizing—Larger refiners well sold up—Improved cotton weather gets attention—Other fats and oils advance

COTTONSEED oil futures duplicated their action in recent weeks at New York with prices going into new high ground. The market displayed little or no reactionary tendency. Consumer demand was excellent and the cash oil situation was tight; bullish sentiment was fired by the German-Russian war. New demand was sufficient to take care of realizing on the bulges.

Refiners' brokers were again lifting hedges, presumably against cash business, but there was some pause in cash market activity since the larger refiners withdrew as sellers. Cash prices were strong and there were indications that some did not have too plentiful supplies of oil.

With the open interest small, the technical position of the New York market was rather tight. Many believe the bulges this week carried prices to a level which fully discounts the situation for the time being.

Improved cotton weather in the South and the excellent weather in the corn and soybean belts attracted much attention.

The Pacific coast was again in the market for bleachable oil, and sales were reported made from Texas at 13c and 13½c. In the New York metropolitan area it was reported that winter oil had sold around 15c in tanks, while winter oil in drums was quoted 15½@16c nominal. All allied oils were at the season's best levels.

COCONUT OIL.—War developments and the likelihood of a renewal of coconut oil and copra shipments to Russia made for a stronger market. Prices rose about ¼c at New York with spot tanks quoted at 7½c and futures at 7c. Pacific coast tanks were called about 6½c.

CORN OIL.—Offerings were light and the market firm. Reports indicated

that some business had passed at 12c.

SOYBEAN OIL.—The market was strong with other oils. Business was slow at New York and new crop oil sold at 10c and at 9½c; old crop was inactive. New York nearby was quoted 10½@10¾c and new crop at 9½@9¾c.

PALM OILS.—The market was firm but offerings were scanty. The New York market was about 5½c.

OLIVE OIL FOOTS.—Trade was dull and the market firm at New York. Price was 16½c nominal.

PEANUT OIL.—There are indications that the season's crush is over. The market was called 11¼@11½c nominal.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 11¼c paid; Texas, 11¼c nominal at common points; Dallas, 11½c nominal.

Futures market transactions for the week at New York were:

	Sales	—Range— High Low		—Closing— Bid Asked	
FRIDAY, JUNE 20, 1941					
July	11	12.15	12.00	12.15	12.20
August				12.15	nom
September ...	123	11.95	11.80	11.91	sale
October	68	11.85	11.69	11.79	80sa
November				11.79	nom
December		11.73	11.53	11.68	69sa
January	7	11.72	11.57	11.69	11.71
February				11.69	nom

Sales 266 contracts.

MONDAY, JUNE 23, 1941					
July	4	12.50	12.45	12.45	12.60
August				12.45	nom
September	202	12.52	12.10	12.48	50sa
October	134	12.41	12.18	12.39	41sa
November				12.20	nom
December	149	12.45	12.11	12.25	26sa
January	32	12.35	12.12	12.27	12.30
February				12.27	nom

Sales 521 contracts.

TUESDAY, JUNE 24, 1941					
July	8	12.60	12.49	12.57	12.65
August				12.57	nom
September ...	130	12.53	12.32	12.40	41sa
October	75	12.41	12.22	12.31	sale
November				12.31	nom
December	69	12.29	12.10	12.17	12.18
January	8	12.25	12.16	12.18	trad
February				12.17	nom

Sales 290 contracts.

WEDNESDAY, JUNE 25, 1941					
July	26	12.60	12.55	12.55	12.65
August	12.55	nom
September ...	115	12.50	12.25	12.28	29tr
October	88	12.41	12.16	12.16	12.18
November	12.16	nom
December ...	70	12.27	12.03	12.03	04tr
January ...	28	12.26	12.03	12.03	trad
February	12.03	nom

Sales 327 contracts.

THURSDAY, JUNE 26, 1941					
July	8	12.87	12.50	12.91	bid
September ...	161	12.70	12.30	12.67	nom
October	136	12.55	12.29	12.51	nom
December	124	12.43	12.10	12.38	nom
January	28	12.39	12.10	12.39	nom

(See page 36 for later markets.)

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	11½
White deodorized, in bbls., f.o.b. Chgo.	12¼ @ 12½
Yellow, deodorized	12¼ @ 12½
Soap stock, 50% f.f.a., f.o.b. consuming points	3½
Soybean oil, f.o.b. mills, in tanks.....	10½ @ 10¾
Corn oil, in tanks, f.o.b. mills.....	12
Coconut oil, sellers tanks, f.o.b. coast.....	6¼
Refined coconut, bbls., f.o.b. Chicago.....	12 @ 12½

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	15½
White animal fat.....	14
Water churned pastry.....	15½
Milk churned pastry.....	16½
Vegetable type	12

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

Personalities and Events

(Continued from page 22.)

of Swift for 34 years, and in the past had been located at Chicago and Harrisburg, Pa.

Ralph's, large supermarket chain operating in Los Angeles and other southern California cities, features "500 cuts of meat" in its newspaper advertising. "Not one butcher in ten can even name that many different cuts," stated a recent advertisement.

Charles O. Robinson, member of the firm of Clay Robinson & Co., Chicago livestock brokers and cattle commissioners, died in Los Angeles on June 20 at 70 years of age. He had been visiting a sister there for the past year. Burial was in Inglewood, Calif.

Don J. Slater, marketing specialist for the Department of Agriculture, discussed the need for further standardization in grading lambs for southwestern markets at the second annual lamb and wool school in Oklahoma City.

Samuel Cross, present occupant of the property, has purchased the two-story abattoir buildings, refrigeration plant and stockyard at 3600 N. Front st., Philadelphia, from Duffy Brothers, Inc., for \$90,000. The lot measures 140 by 405 ft.

Approximately 200 executives of meat packing plants, commission houses, dealers and employees attended the annual outing and golf tournament of the So. St. Paul meat packing industry on June 19 at Southview Country club. **W. P. Dolan**, secretary, St. Paul Livestock Exchange, was in charge of arrangements.

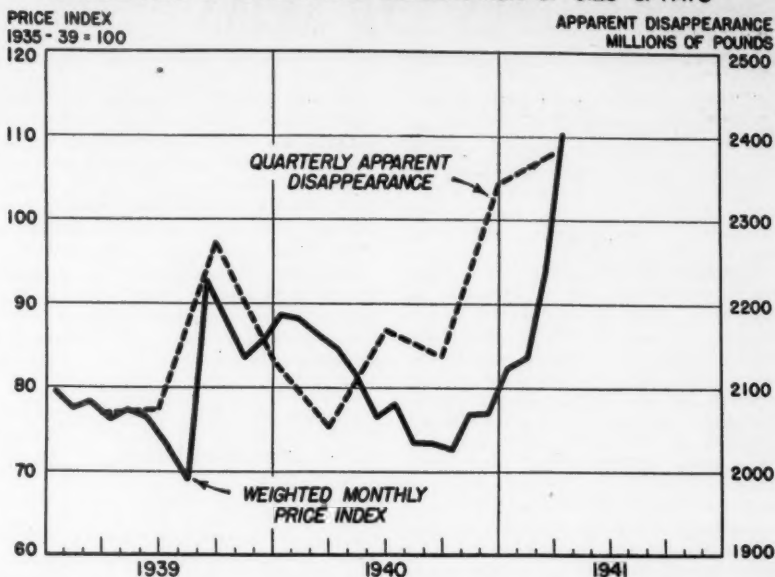
James C. Fisher, 75, former general manager of the Armour and Company branch at Duluth, Minn., for 35 years, died June 19 in Milwaukee after a long illness. He was a native of Ondosagon, Mich.

Charles A. Schwing, pioneer salesman for the Smith Packing Co., Nashville, Tenn., who has been somewhat skeptical about the advantages of air travel, was recently persuaded by business associates to make an air trip to Cincinnati. According to **E. H. Hickcox**, secretary-treasurer of the company, Mr. Schwing boarded the airliner and went as far as Louisville. "I have been told," reports Mr. Hickcox, "that he got off at Louisville and walked the rest of the way home."

A. B. Collier, sales manager, car route division, John Morrell & Co., Ottumwa, Ia., has been spending considerable time in the East on a tour that will include visits to the company's various branches in New England. He is accompanied by **Robert Foster**, son of Vice President **G. M. Foster**, who is making a very thorough study of the company's activities.

This week's broadcast of "Your Defense Reporter," featuring **Fulton Lewis, jr.**, popular radio commentator, was made from one of the loading docks at the Chicago plant of Swift & Company. Assisting Mr. Lewis in the program were **Maj. Jesse H. White**,

CORRELATION OF PRICES AND CONSUMPTION OF OILS & FATS



This chart by the U.S. Bureau of Foreign and Domestic Commerce shows heavy consumption of fats and oils and a rapid price rise during the last three months of 1940 and the first four months of 1941. Much of this consumption (net withdrawals from producing establishments) is believed due to accumulation of stocks by dealers and institutional buyers in anticipation of further price advances.

army food research expert, **E. A. Moss**, general manager of the Chicago plant, and **Mrs. Beth Bailey McLean**, Swift home economist. The broadcast dramatized the role of meat in the national defense program.

H. F. Veenker, general superintendent of the three plants of John Morrell & Co., was in charge of a superintendents' conference held last week at the Sioux Falls, S. D., plant. **H. C. Morris**, superintendent at Ottumwa, **J. V. Snyder**, who holds a similar post at Topeka, and **Floyd Cummings**, chairman of the company's standardization committee, were among those attending.

Livestock raisers in the Gulf coast area could improve the quality of lambs raised in the area by feeding them properly, **G. L. Childress**, general manager of the Houston Packing Co. stated at the preliminary meeting of a new

sheep association recently formed there. **R. D. Burnside** is president of the new organization.

Sure Good Sausage Co. has been formed to deal in fresh and smoked meats at 3780 Bushey st., Detroit, Mich.

With a check for \$7,000, Swift & Company became one of the first two Chicago corporations to contribute to the United Service Organizations, which is campaigning for funds to provide army recreational facilities.

Peters Sausage Co., Detroit, has completed a large air-conditioned addition to its plant.

Butchering plant of **George H. Jones**, New Tripoli, Pa., was destroyed by fire on June 9. In addition to the plant and its equipment, three trucks and a passenger car were lost in the blaze.

A permit was issued to Armour and Company recently for erection of a brick addition to the company's property at Columbus, Ga. Cost of the project will be about \$12,000.

Armour and Company's branch house at Derby, Conn., will observe its fortieth anniversary on June 23 to 28 with special merchandising activities. During the observance, **A. E. Habersang**, who has been with the company 31 years, will be honored. **John J. Masterson**, local manager, will be in charge of the event.

Bids closed last month on the construction of an addition to the sausage manufacturing building of Swift & Company at St. Paul, Minn. The projected structure will be six stories high, of brick and reinforced concrete construction, and will measure 114 by 69 ft. **Clarence A. Cushman** is general manager.

Honor Retiring Swift Buyer

Frank Prucka, 65, who retired on June 5 as head cattle buyer for Swift & Company at Omaha, Neb., bought more than 10 million head of cattle for the firm during the past 32 years, it was announced and authorized the expenditure of more than a billion dollars for livestock.

Mr. Prucka was honored at a dinner at the Omaha Athletic club, where **L. O. Barr**, general manager of the Omaha plant, acted as master of ceremonies. Among friends and business associates present were **L. F. Swift, jr.**, grandson of the founder of the company, who came from Chicago for the occasion. **H. Magnussen**, Mr. Prucka's assistant, will succeed him as buyer.

HIDES AND SKINS

All packer hides except bulls quoted at ceiling price of 15c—Ceiling prices bid on all calf and kipskins—South American market active at around 1/2 lower level.

Chicago

PACKER HIDES.—There was trading in a sizeable way at the close of last week, when three packers moved a total of about 180,000 May-June hides, involving all descriptions except bulls, with all sales made at ceiling price of 15c, f.o.b. Chgo. freight equalized, with usual differential for No. 2's but with no differential between heavy and light steers. This movement brought total sales for last week to well over 220,000 May-June hides.

Trading has been slow in getting under way this week and total reported sales so far amount to a little over 16,000 hides, with May-June take-off moving at 15c for light and heavy native steers. A few more hides are thought to have sold quietly, or been booked to tanning account, and it is reported that there are further orders in the market.

Reported trading so far this week included 2,000 Association June light native cows, 1,000 packer light cows,

and 3,000 packer Milwaukee May-June light native cows, all at 15c. One packer sold 1,000 and another 8,200 May-June heavy native cows at 15c; couple lots totalling about 2,000 heavy cows dating Feb. into June from smaller slow making plants brought 14 1/2c.

Bids of 12 1/2c are reported for packer native bulls, with offerings at 13c; branded bulls formerly sold at a cent discount but trading is still awaited to establish this market.

Operations in hide futures on the Exchange have been sharply curtailed by the imposition of the price ceiling of 15c; trade has dwindled to a small fraction of its former volume, and the movement of future prices has been restricted. The open interest in hide futures at the close on June 25 was down to 979 contracts, as compared with 1,087 a week earlier, and 1,453 on May 16, before the price ceiling announcement.

Total consumption of all cattle hide leather during April was estimated at 2,446,000 equivalent hides, or about 50% over the figure of 1,652,000 for April 1940.

Total visible stocks of all cattle hides and leather in all hands at the end of

April were estimated at 13,016,000 equivalent hides, equal to 5.4 months supply at current rate of consumption, using the average of the past three months. This compared with 5.7 months supply at the end of March, 6.6 at the end of April 1940, and an average of 7.4 months supply for the year 1940.

LATER: One big packer sold 2,800 native steers, 700 heavy native cows and 4,000 branded cows, all May-June takeoff at 15c.

OUTSIDE SMALL PACKER.—The market on outside small packer all-weight natives is quoted in a range of 14@15c, selected, some quoting 14 1/2@15c, Chgo. freight basis for stock originating west of here and f.o.b. shipping points east of here. Brands are usually quoted 1/2c less, but there are reports of possible trading around 14 1/2c for both natives and brands. Bid of 14 1/2c, selected, in market for May-June stock around 47-48 lb. avge., with 14c bid for brands, and 1/2c more asked on both natives and brands.

PACIFIC COAST.—There was further trading in the Coast market this week when two packers sold about 25,000 May hides at unchanged price of 13 1/2c flat for steers and cows, f.o.b. Los Angeles.

FOREIGN WET SALTED HIDES.—The South American market was active this week at prices ranging only around 1/2@%c under those prevailing prior to the imposition of the price ceiling. A total of 45,000 Argentine standard

CONFIDENTIAL SERVICE FOR THE MEAT PACKING TRADE

We like to have our customers think of us as they think of their attorney or accountant—as an integral part of their business. We take pride in the fact that we are entrusted with the preparation of the carefully guarded seasoning formulas which so vitally affect the success of meat specialties. Why not benefit by our wide experience and the fact that we have access to the world's finest natural spices. Write us!



H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS

KEYSTONE GELATIN

Manufactured ONLY by

The AMERICAN AGRICULTURAL CHEMICAL Co.

Originators of special gelatin for use in sausage kitchens

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DETROIT, MICH.

QUALITY STANDARD... FOR OVER 50 YEARS

High Quality Atmospheric Rendering

without injected steam, high pressure, or extreme heat. Write for full particulars on this highly successful **STANDARD Atmospheric COOKER.**

STANDARD STEEL CORPORATION 5001 S. BOYLE AVE. LOS ANGELES



The Modern Method

of TRUCK COOLING

Leading Packers look to THEURER to solve their truck cooling problems. Abolition of hot spots in body, assured dependability, greater economy and unparalleled efficiency have "sold" these packers on ICEFIN. Write for details.

THEURER WAGON WORKS, INC.

NEW YORK, N. Y. • NORTH BERGEN, N. J.

Commercial Insulated and Refrigerated Bodies

steers sold at 90½ to 91½ pesos, equal to about 14@14½c, c.i.f. New York; 25,000 light steers sold at 93½ pesos, or 14½@14½c; 25,000 reject heavy steers sold at 84 pesos or about 13c, all reported as coming to the States. In addition, upwards of 25,000 type hides are reported to have sold at various prices.

COUNTRY HIDES.—There has been scattered trading reported in the country market, with most action so far shown on buff weights, and most selections quoted slightly under the prices ruling a month back before the announcement of the price ceiling. Untrimmed all-weights are quoted in a range of 12@12½c, flat, del'd Chgo., depending upon average weight. Heavy steers and cows are quiet and nominally priced around 10c, flat, trimmed. There is a good call for buff weights around 12½c, flat, trimmed, equal to 13½c, selected. Demand is not so keen for extremes, which are quoted trimmed around 13½@13¾c flat, equal to 14¼@14½c selected. Bulls are slow and quoted around 6½@7c. Glues listed around 9¼@9½c flat. All-weight branded hides quoted around 10c flat, some quoting 10@10½c.

CALFSKINS.—Packers sold calfskins well into June prior to the announcement of details of price ceilings and there has been no reported trading as yet at the newly fixed price levels. Ceiling prices of 27c for northern heavies and 23½c for lights under 9½

lb. are understood to be available for any offerings.

Bids are reported in the market for Chicago city calfskins at the ceiling prices of 20½c for 8/10 lb. and 23c for 10/15 lb., with no action apparent. Straight countries quoted 16@17c, flat, trimmed, in some quarters, others talking 16c top. Chicago city light calf and deacons were well sold up earlier and ceiling price of \$1.43 is reported available.

KIPSKINS.—The ceiling price of 20c is reported obtainable for packer northern native kipskins but no trading has come to light. Inasmuch as packers sold May over-weights earlier at 21c for northern, and no mention was made of these in the price schedule, the ceiling price will undoubtedly be asked on next offerings of over-weights. Branded kips last sold at 17½c for accumulated Jan. to Apr. holdings, and some trading is awaited to establish this market.

At the end of last week, two cars of Chgo. city kipskins sold at 20c; no price was scheduled for these and they moved at the full ceiling price for packer native kips, and 20c is now reported bid. No trading has come to light on country kips, which are quoted nominally around 15@16c.

Three packers sold a total of 11,000 May-June regular slunks early this week at \$1.15, or 15c over price paid some time back for April production.

HORSEHIDES.—Horsehides were not mentioned in the price ceiling sched-

ule but the market has eased off since and trading generally has been very slow. City renderers, with manes and tails, are quoted around \$6.50@6.60 nom., selected, f.o.b. nearby sections; ordinary trimmed renderers are nominal around \$6.25@6.40, del'd Chgo.; mixed city and country lots quoted around \$6.00@6.25, Chgo.

SHEEPSKINS.—Dry pelts are unchanged and quoted 24@24½c per lb., del'd Chgo. Packers have enjoyed a good demand for shearlings during the peak production season and the market continues firm as production slows down; market quoted firm at \$1.70@1.75 for No. 1's, \$1.25 for No. 2's and 80c for No. 3's, with sales reported at these prices. Buyers of small packer shearlings figure these at one-half to two-thirds packer values, depending upon quality and size of lot. Pickled skins have been quoted in a range of \$6.00@6.50 per doz. for current production, with unconfirmed report that \$6.25 has been paid. The wool market has been hesitating, awaiting opening of bids on a large order of army woolen goods, which will have considerable bearing on the wool market during the next few months. Some trading is expected next week on mid-west packer spring lamb pelts and market nominal around \$2.00@2.15 per cwt. live weight basis on Idaho and better section mid-west pelts; northern native spring lamb pelts \$1.75@1.80 per cwt. live weight.

(Continued on page 36.)

EARLY & MOOR INC.

Sausage Casing Specialists

MANUFACTURERS EXPORTERS IMPORTERS

BOSTON, MASS.

"The Skins You Love to Stuff"



For Better Manufactured
MEAT PRODUCTS
include

DAIRYLEA
DRIED SKIM MILK

Available in
Northeastern Territory only

DAIRMEN'S LEAGUE CO-OP. ASS'N, INC.
11 WEST 42nd ST., NEW YORK, N. Y.

FOR QUICK DELIVERY OF STOCKINETTES OF ALL WEIGHTS AND SIZES, IT'S WYNANTS KILL

Better quality, lower priced meat coverings of all kinds are always stocked ready for immediate shipment . . . your guarantee of prompt delivery. Next time, come to WYNANTS KILL for stockinettes, industrial towels, mops and polishing cloths. Send for samples and prices!

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REPRESENTATIVES: Wm. P. McCarthy, 222 W. Adams St., Chicago, Ill. • Murphy Sales, 516 S. Winter St., Adrian, Mich. • T. W. Evans Cordage Co. Inc., 82 Maple St., Thornton, R. I. • J. Gros-Jean, P. O. Box 307, Buffalo, N. Y. • C. M. Ardizzoni, 31-17 36th St., Long Island City, N. Y. • Joseph W. Gates, 131 W. Oakdale Ave., Glendale, Pa. • C. H. Selby, 731 Bryant St., San Francisco, Calif. • R. G. Fluker, Warsaw, N. Y.

New York

PACKER HIDES.—One New York packer sold June butt branded steers this week at ceiling price of 15c, and is still holding June Colorados; another is holding May-June branded steers; other packers moved their May-June holdings late last week, as previously reported, at ceiling price of 15c for natives, butts and Colorados, with usual differential for No. 2's but no differential between lights and heavies.

CALFSKINS.—Packers and collectors are still making deliveries on earlier sales of calfskins and in the absence of offerings market is quoted at ceiling prices, which are said to be obtainable since earlier sales were at sharply higher prices. Collector 4-5's are quoted at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95, and 17 lb. up \$4.35. Packer 5-7's are quoted at \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20 and 17 lb. up \$4.60.

NEW YORK HIDE FUTURES

Closing Prices

Monday, June 23.—June 14.62 n; Sept. 14.65; Dec. 14.65; Mar. 14.65 n; June (1942) 14.65 n; 38 lots; 8@15 higher.

Tuesday, June 24.—Sept. 14.51@14.60; Dec. 14.50@14.60; Mar. 14.50 b; June (1942) 14.50 b; 16 lots; 14@15 lower.

Wednesday, June 25.—Sept. 14.45@14.46; Dec. 14.45 b; Mar. 14.45 b; June (1942) 14.45 b; 24 lots; 5@6 lower.

Thursday, June 26.—Mar. 14.38 b; June (1942) 14.38 b; 22 Sept. 14.40@14.46; Dec. 14.38@14.40; lots.

Friday, June 27.—Sept. 14.45; Dec. 14.43 n; Mar. 14.43 n; June (1942) 14.43 n; 68 lots; 5@11 lower.

ARMY ASKS FOR MEAT BIDS

Invitations for bids on 6,567,000 lbs. of fresh boneless beef, 161,640 lbs. canned whole hams and 675,792 lbs. of canned spiced pork luncheon meat were issued on June 25 by the Chicago Quartermaster's depot. Bids may be tendered up to July 2.

Awards totaling \$163,000 were issued last Friday to four packers on 380,000 lbs. of bacon and 325,000 lbs. of ham. Swift & Company was given the entire ham contract. The three companies receiving awards for furnishing bacon were: Wilson & Co. (170,000 lbs.), Houston Packing Co. (30,000 lbs.) and Cudahy Packing Co. (180,000 lbs.).

Earlier in the week bids were opened at the Chicago depot for 6,000,000 lbs. of canned corned beef and 3,000,000 lbs. of defense ham and bacon.

The lowest bid for domestic corned beef was \$2.05 per 6-lb. can with the highest above \$2.50. The South American product was offered to the Army at about \$1.40 to \$1.50 a can. Awards will probably be made next week.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard buying was general in character; action of grains and cottonseed oil caused moderately higher trend, even though the hog market weakened and government omitted lard from FSCC purchases. Top hogs were quoted at \$11.00. Cash trade in meats slowed down somewhat. Offerings of all green joints were only sparingly made, especially fresh regular hams.

Cottonseed Oil

Cotton oil market was strong; announcement of ceiling on cottonseed oil was made late in the day. Valley and Southeast were quoted at 11½¢ nominal; Texas, 11½¢@11½¢ nominal at common points.

Quotations on New York bleachable cottonseed oil at close of market on Friday were: July 13.25; Sept. 12.84; Oct. 12.61; Dec. 12.50; Jan. 12.50; 483 lots; closing firm.

COTTON OIL CEILING

A ceiling on cottonseed oil far below present prices is planned by the OPACS, according to an announcement Friday by Administrator Leon Henderson. Said he:

"Since last October crude cottonseed oil has run from about 4.4c to 11.5c, under the influence, it is believed, of a substantial speculative activity. After a check is made on present holdings of cottonseed oil, ceiling action is planned.

"The ceiling will be far below present prices at a time when people who are speculating in essential food commodities realize the risk they are running. It seems hard for a certain group of people to become accustomed to the idea that we do not intend to let prices get out of hand. What looked to them to be a profitable ride in commodities is going to turn out to be an expensive disaster. People who have been buying certain fats and oils for speculative purposes must not be surprised if they find it necessary to sell at prices far below levels now obtaining. They have had fair warning.

"Producers benefited only to a limited extent from speculative increases, and consumers should not associate the speculatively high prices with the return to farmers. It is the speculator who is walking out with the loot."

MEAT AND LARD EXPORTS

Exports through port of New York during June 26 totaled 784,000 lbs. of lard and 2,728,000 lbs. of bacon.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 27, 1941, with comparisons:

	PACKER HIDES		
	Week ended June 27	Prev. week	Cor. week, 1940
Hvy. nat. str.	@15	@15	@11
Hvy. Tex. str.	@15	@15	@10½
Hvy. butt brand'd	@15	@15	@10½
str.	@15	@15	@10½
Hvy. Col. str.	@15	@15	@10
Ex-light Tex.	@15	@15	@11½
str.	@15	@15	@11½
Hvy. nat. cows.	@15	@15	11 @11½
Lt. nat. cows.	@15	@15	12 @12½
Nat. bulls.	12½ @13	12½ @13½	@9
Brand'd bulls.	11½ @12n	11½ @12½	@8
Calfskins	23½ @27	23½ @27	21 @25
Kips, nat.	@20	@20	@21
Kips, or-wt.	19 @20n	19 @20n	@20
Kips, brand'd.	17½ @18½n	17½ @18½	17 @18
Slunks, reg.	@1.15	1.00 @1.15	@85
Slunks, hrls.	@65	@65	45 @50

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	14 @15	14 @15	10½ @10½
Brand'd	13½ @14½	13½ @14½	9½ @10½
Nat. bulls.	10½ @11	10½ @11	7½ @7½
Brand'd bulls.	10 @10½	10 @10½	7 @7½
Calfskins	20½ @23b	20½ @23b	17½ @22
Kips	@20	@19b	@18
Slunks, reg.	@85n	85 @85n	75 @85
Slunks, hrls.	@55n	@55n	@40

COUNTRY HIDES

Hvy. steers.	@10n	@11n	7 @7½
Hvy. cows.	@10n	@11½	7 @7½
Buffs	@13½	13½ @14n	9 @9½
Extremes	14½ @14½	14 @15n	11 @11½
Bulls	6½ @7	8½ @9n	5½ @6
Calfskins	@16	@17n	14½ @15
Kipskins	@15	@16n	@14
Horsehides	6.00 @6.00	6.00 @6.75	4.00 @5.15

SHEEPSKINS

Pkr. shearings	1.70 @1.75	1.70 @1.75	1.30 @1.35
Dry pelts	24 @24½	24 @24½	20 @21

CHICAGO COTTON OIL

Closing Prices

Monday, June 23.—July 12.45@12.70; Sept. 12.37 b; Oct. 12.25@12.37; Dec. 12.20@12.37; cash close 12.35 b-12.70 ax.

Tuesday, June 24.—July 12.50@12.70; Sept. 12.35 ax; Oct. 12.30 ax; Dec. 12.15 ax; cash close 12.40 b-12.65 ax.

Wednesday, June 25.—July 12.45 b; Sept. 12.28 ax; Oct. 12.16 ax; Dec. 12.10 ax; cash close 12.40 b-12.65 ax.

Thursday, June 26.—July 12.85 n; Sept. 12.60 n; Oct. 12.49 n; Dec. 12.35 n; cash close 12.85 n.

Friday, June 27.—July 13.00 n; Sept. 12.90@12.95; Oct. 12.70 n; Dec. 12.60 n; cash 13.00b@13.25ax.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 21, 1941, were 3,385,000 lbs.; previous week 5,835,000 lbs.; same week last year 3,469,000 lbs.; Jan. 1 to date, 130,064,000 lbs.; same period last year, 127,386,000 lbs.

Shipments of hides from Chicago for week ended June 21, 1941, were 4,514,000 lbs.; previous week 4,485,000 lbs.; same week last year 6,574,000 lbs.; Jan. 1 to date, 127,896,000 lbs.; same period last year, 125,154,000 lbs.

CELEBRATES DIAMOND JUBILEE

On the occasion of its seventy-fifth anniversary, Stein, Hall Manufacturing Co., Chicago, Ill., is offering a bound copy of "Sausage and Meat Specialties" to the meat packing industry. Given free to all packers and sausage manu-



facturers who use Meatex, the firm's pure cereal binder, the book describes approved modern sausage practices, gives tested formulas for sausage, recommendations for correct manufacturing and operating procedure, plant layout suggestions and other valuable information.

In the past three-quarters of a century, the Stein, Hall company has

grown from a small starch factory on Goose Island in the north branch of the Chicago river to a world-wide organization with three manufacturing plants and five research laboratories.

Developments by these laboratories have been accorded wide recognition in the food and industrial fields. Members of the firm's research staff have made a number of important discoveries in the realm of cereal chemistry. The Chicago laboratories are directed by H. F. Bauer, while the food research division is under the guidance of Elmer F. Glabe, chief chemist. L. E. Leverone is vice president and general manager of the company and Roger Dunn is manager of sales promotion.

ALTER "RETAIL" CONCEPT

Beginning July 1, the Wage and Hour Division of the Department of Labor will not regard any establishment as a retail one unless at least 75 per cent of its sales are retail. Gen. Philip B. Fleming, Administrator, announced in Interpretative Bulletin No. 6, revised.

The Division will also broaden its concept of a "retail" sale. As a result, some sales to industrial or commercial purchasers may be included as retail in determining the status of an establishment under the wage-hour law. Such sales must be of articles commonly sold both to business and private purchasers, and must be in a quantity or at a price similar to sales to private purchasers.

MEAT CAMPAIGN REINFORCED

Leading businesses and industries are launching forceful advertising programs keyed to the American Meat Institute's nation-wide advertising and sales campaign, the Institute reports. Cited as examples and groups engaging in this activity are R. T. French Co., the General Electric Co. (Roast of the Month club), the American Gas Association and the National Electrical Manufacturers' Association.

In the June 30 issue of *Life*, a full-page advertisement for French's mustard reproduces in full color a large platter of frankfurters and a dish of cold meats. Point-of-sale advertising for retailers is being distributed by the French company to help dealers tie in with the industry's campaign on frankfurters, to be signalized by a full-page Institute advertisement in the same issue of *Life*. It will be entitled "America's Choice—the Friendly Frankfurter."

General Electric has reproduced the industry's familiar vitamin chart in its recent prize-winning recipes, as well as featuring leg of lamb, spareribs, smoked ham and other well known meat cuts. Gas and electric companies are ordering large quantities of Institute mats for local advertising, featuring the use of their ranges in preparing meats.

Paper manufacturers, pea canners, fruit packers, bakers, and many similar manufacturers have also placed great emphasis on meat's appeal and value in promoting their products.

NEW! TO MEET B. A. I. INGREDIENT LABELING REQUIREMENTS

A New Brander—Instantly Adaptable to any Product or Formula

Here's your answer! Regardless of your product or formula, or how often your formulas change, you can meet every labeling situation that arises with this new brander! Produces a handsome, legible impression that meets all B. A. I. requirements.

Ingredient section of the brander can be changed in a moment to meet any change of product or formula. As many as 35 different word slugs can be set up in any desired order, in addition to heading or name of product! One brander does the complete job!

Brander is electrically heated to dry ink impression immediately. Requires no mechanical skill or knowledge to set up or make changes. An interchangeable brander as sturdy as a solid brand!



Note interchangeable word slugs used for making up ingredient clause; one for every possible ingredient.

Great Lakes ingredient labeling branders are available for all sausage in large natural casings, and also for imprinting artificial casings with ingredients clause. Precision made equipment available only from Great Lakes!

WRITE TODAY FOR FULL INFORMATION!

GREAT LAKES STAMP & MFG. CO.

2500 Irving Park Blvd.

Chicago, Illinois



FLASHES ON SUPPLIERS

CONTINENTAL CAN CO.—Arthur G. Chase, Syracuse, N. Y., has been elected a director of Continental Can Co., Inc., to replace the late O. C. Huffman, it is announced. Mr. Chase, who is vice president and treasurer, and a director, of Precision Casting Co., Syracuse and Cleveland, was formerly connected with Continental as an official and a director until he resigned in 1923.

WHITE MOTOR CO.—J. N. Bauman, vice president and general sales manager of White Motor Co., Cleveland, O., announces the appointment of Paul Edward Tobin as sales manager of the retail truck division. Mr. Tobin, who has had 13 years' experience in the automotive industry, will be located in the company's headquarters office at Cleveland.

WORTHINGTON PUMP & MACHINERY CORP.—Announcement is made of the appointment of R. M. Cleveland as manager of the Boston office of Worthington Pump & Machinery Corp. Mr. Cleveland, a veteran of 24 years' service with the company, succeeds W. A. Finn, who has been called to active duty with the U. S. Navy in the rank of lieutenant.

COCHRANE STEAM SPECIALTY CO.—The addition of Samuel Reid to the organization has been announced by Cochrane Steam Specialty Co., Philadelphia, Pa. Mr. Reid will be engaged in sales engineering work, handling the

products of Cochrane Corp., the Hays Corp., Northern Equipment Co., Reliance Gauge Column Co. and Vulcan Soot Blowers.

CHRYSLER CORP.—Appointment of Allison Miller as assistant sales manager, truck division, Dodge Brothers Corp., has been announced by L. D. Cosart, sales manager. Previous to his appointment, Mr. Miller was Philadelphia regional manager for Dodge Brothers Corp.

GENERAL FOODS CORP.—Election of F. W. Moore as chairman of the board of directors and Robert M. Farr as president and general manager of Diamond Crystal Salt division, has been announced by Austin S. Ingleheart, executive vice president of General Foods Corp.

HEEKIN MARKS 40TH YEAR

Forty years of service by a pioneer firm in the can industry will be climaxed this summer when the Heekin Can Co. celebrates its fortieth anniversary. Founded on August 2, 1901, by Albert E. Heekin, the Heekin Can Co. has grown from its small factory on the banks of the Miami and Erie canal in Cincinnati to take its place among the oldest and most progressive firms in the can industry.

Back of the creation of the Heekin Can Co. by Albert Heekin in 1901, stands James Heekin, the father, at

that time president of the Heekin Co., importers of coffee, tea and spices and manufacturers of baking powder. When the elder Mr. Heekin had difficulty with the manufacturer who supplied him with cans, young Albert stepped in and with not much more than a shoestring, coupled with an alert mind and a strong back, began making cans to meet his father's needs.

Gradually the field for tin cans widened. When Albert's younger brother, Daniel M. Heekin, graduated from Purdue university, he came into the firm as a member of the production department, later becoming secretary and treasurer of the firm. Albert E. Heekin has been president for many years. Later a third Heekin brother, Walter, one of Purdue's greatest football heroes, joined the company and is now in charge of all purchases and advertising for the firm.

This year finds the company maintaining huge plants in Cincinnati and Norwood, O., from which millions of cans go every year to great warehouses ready for instant distribution. The Heekins now own their own lacquer and varnish company, box manufacturing company, Federal Color Laboratories and the Heekin-River Rail Terminal in Cincinnati. These and the Heekin Food Research Laboratories, together with the company's many other personalized services, have kept the name of Heekin foremost among the leaders of the industry.

BLISS BOXES *Protect Your Products* When Out of Your Control

Packers ship their fresh and smoked meats, pork loins, dressed poultry, lard, butterine and similar products in Bliss Boxes for these reasons:



- 1 Bliss Box Construction provides maximum strength, making them the safest fibre containers available. They deliver their contents in the best possible condition.
- 2 Bliss Boxes cost less than other types, and are light in weight. They come to you flat and require only a minimum of storage space. You save on freight charges both ways.
- 3 They are easy to assemble on the BLISS HEAVY DUTY BOX STITCHER.
- 4 After filling, they are quickly and securely sealed with the BLISS POWER LIFT TOP STITCHER.

These two BLISS Stitchers, both equipped with the Bliss Heavy Duty Stitcher Head, are the fastest, most durable and practical machines for assembling and sealing Bliss Boxes. Hundreds of packers are now users of Bliss Stitchers for assembling and sealing their shipping containers.

DEXTER FOLDER COMPANY

330 West 42nd St., New York

Chicago, 117 W. Harrison St.
Boston, 185 Summer St.

Dallas, J. E. Carter
5241 Bonita Ave.

Philadelphia, 5th & Chestnut Sts.
Cincinnati, 3441 St. Johns Place



Spring Pig Crop Larger

(Continued from page 11.)

The average number of pigs saved per litter of 6.36 this year compares with 6.01 last year for the country as a whole, and is equal to the previous high record. The average of 6.47 for the Corn Belt has been exceeded in only one other year.

The number of sows to farrow in the fall season of 1941 (June 1 to December 1) is indicated as 5,223,000, an increase of 596,000 or 13 per cent over the revised estimate for the fall season of 1940. Larger numbers are indicated for all regions except the north Atlantic, which is down 4 per cent with the largest increase, 27 per cent, in the west north central states.

If the number of sows that farrow in the fall season of 1941 is about as now indicated, and litters should average about the same as last fall, the fall pig crop will be about 33,000,000 head, which would be the largest fall crop on record. The combined spring and fall crop would be about 83,000,000 head, which would be about 5 per cent larger than the combined crop of 1940, but about 3 per cent below the 1939 crop.

The number of hogs over six months old on June 1, 1941, according to the indication of the survey, was considerably smaller than a year earlier. For the United States the decrease was about 9 per cent and for the Corn Belt about 5 per cent. These decreases when applied to the number of hogs over six months old on farms June 1, 1940 indicated by the enumeration made by the Bureau of the Census in the spring of 1940, give a decrease of about 2,500,000 head for the United States and 700,000 head for the Corn Belt.

The estimated number of sows farrowed and pigs saved in both the spring and fall seasons of 1940, as shown in the present report, is considerably larger than as shown in the December 1940 report, the total number of pigs saved being about 2½ million larger. These upward revisions are mostly in the Corn Belt states and are based upon records of marketings and slaughter by states through May of the 1940-41 marketing year.

MEAT IN CHICAGO AREA

Wholesale meat packing firms in the Chicago industrial area, including Cook, Du Page, Kane, Lake and Will counties in Illinois and Lake county, Ind., employed 19,281 wage earners in 1939, bought materials, supplies, fuel and other items valued at \$321,695,158 and turned out product having a value of \$389,983,359, according to the Bureau of the Census.

The 52 establishments in the area paid out \$28,226,655 in wages during the year. In valuation of product, this industry exceeded all others in the Chicago industrial area, except steel works and rolling mills, whose products were

valued at approximately \$450,000,000. Sausage plants in the area numbered 80, employing 1,735 workers and producing \$28,531,204 worth of product during the year.

Other cities where meat packing held a high industrial rank in 1939 included Jersey City, whose meat plant output was valued at \$38,648,281, establishing the trade as foremost among the city's industries; Detroit industrial area, \$41,409,199; Newark, \$20,523,756, and Seattle, \$5,855,272.

OUTLOOK FOR FEED SUPPLIES

Growing conditions so far this spring have been favorable throughout most of the Corn Belt, and feed supplies for the 1941-42 season may be as large as the supply last year, if not larger, according to the report of the U. S. Bureau of Agricultural Economics. Prospects for forage and feed grains in the northwest section of the country have been improved by recent rains, but moisture is still deficient in large areas in the southeast.

Although much will depend upon weather conditions during July and August, prospects for the 1941 corn crop are good, and the total corn supply this fall may be larger than the large supply last year.

Western ranges made more than the usual seasonal improvement during May, and June 1 range feed conditions were the best reported for that date since 1926.

CANADIAN HOG EXPORTS

Canadian exports of live hogs to the United States amounted to 3,500 head in May, which was considerably above normal. Hog prices in this country have favored sales by Canadians. Although Canadian exports of pork and live hogs to the United States have not been exceptionally large during the past five or six months, the movement has caused the Canadian government some concern in view of the need for large quantities of bacon for Great Britain. Accordingly, the Canadian Bacon Board has increased export bacon prices twice. A large share of recent Canadian hog exports have gone from Western Canada to the Pacific Coast area of the United States.

EASTERN TRICHINOSIS SUIT

Substantial damages were recently awarded to two Brooklyn, N. Y., women in a trichinosis suit against a national packer. The plaintiffs claimed they were stricken after eating pork salami. Supreme Court Justice F. D. McGarey of New York heard the case without a jury; the retail meat dealer was held blameless, but the packer was declared guilty of negligence.

Fail to Change Wickard's "Eat Less Cheese" Edict

Efforts of a delegation of nine Wisconsin congressmen to get Claude R. Wickard, Secretary of Agriculture, to change his appeal to Americans to eat less cheese failed early this week when the Secretary rejected their request, asserting that cheese production was not sufficient to meet both British and American needs.

The delegation told Mr. Wickard that his recent "eat less cheese" appeal would cause great injury to dairymen, who spend millions of dollars annually to build up the cheese trade in this country. They contended that production could be increased if the government would assure farmers a price sufficient to meet cost of production.

"We feel that we have done much for the dairymen," Mr. Wickard said. "We are offering them a much bigger market for dairy products, as a result of the lend-lease and other programs, and we are offering them much better prices than they were getting."

SENATE VOTES AAA TAX REFUND

The U. S. Senate on June 16 passed legislation to refund to producers processing taxes paid on hogs marketed for slaughter under the first Agricultural Adjustment Act before its designation as unconstitutional by a Supreme Court ruling. The measure was sent to the House. Of \$263,230,867 in processing taxes collected on hogs under the invalidated act, less than \$1,000,000 has been refunded to producers who filed claims, according to Sen. Guy Gillette of Iowa.

CEILING ON RUBBER PRICES

A schedule establishing price ceilings on rubber tires and tubes at wholesale and retail levels of June 17 will be issued next week, according to an announcement made late this week by Leon Henderson, administrator, Office of Price Administration and Civilian Supply. This announcement followed an earlier request by Mr. Henderson asking for public cooperation in a program to avoid over-stocking of tires, tubes and other rubber products.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during May:

	May, 1941 Per- cent	Apr., 1941 Per- cent	May, 1940 Per- cent
Cattle—			
Steers	54.62	54.25	56.30
Cows and heifers.....	40.63	41.55	39.96
Bulls and stags.....	4.75	4.20	4.34
Hogs—			
Sows	49.09	47.97	50.63
Barrows	49.95	51.22	48.40
Stags and boars.....	.96	.81	.97
Sheep and lambs—			
Lambs and wrlgs.....	93.92	96.05	92.87
Sheep	6.08	3.95	7.13

LIVESTOCK MARKETS *Weekly Review*

Meat Output Keeps Up Near 1940 Pace

MARKETINGS of livestock and total meat production so far in 1941 have been about as large as in the corresponding months of last year, according to a report by the Bureau of Agricultural Economics. During the remainder of 1941 meat production is expected to be a little smaller than in the last half of 1940, with all of the decrease in pork. Recent rains over wide areas of the country have improved the prospects for feed crops. Expansion in the number of pigs raised this fall and in 1942 hog marketings is probable.

Stronger consumer demand and government purchases of pork and lard under the food-for-defense program will be important factors in maintaining higher average prices for meat animals this year than in 1940.

Hog prices rose about \$2.00 per 100 lbs. from late March to mid-June. This rise in prices accompanied some seasonal increase in hog marketings and was due chiefly to government purchases of pork and lard under the food-for-defense program. Purchases of pork and lard by the Department of Agriculture have totaled nearly 250 million lbs. since announcement of the program on April 3. Hog marketings will be reduced seasonally in the next few months and probably will be smaller than a year earlier.

Marketings of better grades of slaughter cattle probably will continue larger than a year earlier in the summer and fall months, but some seasonal advance in prices of such cattle is expected. Prices of better grades of slaughter cattle increased moderately in early June, after having declined steadily in most of the period from

February through May. Prices of lower grades of slaughter and stocker and feeder cattle have weakened little in recent months.

Marketings of sheep and lambs in May were larger than a year earlier, but the effect of larger supplies on prices was more than offset by improvement in consumer demand. Weather and feed conditions have been favorable in most areas for the early and late lamb crops. Range feed conditions on June 1 were the best for that date in many years. With an increase in the number of breeding ewes on farms and ranches on January 1, 1941 over a year earlier, and with favorable feed conditions in important sheep areas, the 1941 lamb crop is expected to be larger than last year's.

APRIL CATTLE IMPORTS

Imports of cattle and calves into the United States during April from Canada and Mexico were approximately the same as for April a year earlier. Of a total of 91,733 head imported, 16,964 came from Canada and 74,769 from Mexico. This compares with 24,384 from Canada and 67,346 head from Mexico in April, 1940.

Entries of heavy cattle (700 lbs. and over, exclusive of dairy cattle) into the United States from Canada and Mexico totaled 23,104 head, compared with 25,281 head in April, 1940. Cattle in the feeder-weight class (200 to 699 lbs.) on which no tariff concession has been made, came largely from Mexico. Of the total of 55,282 head received, 54,823 head came from Mexico. Calves were received during April in about equal proportions from Canada and Mexico and totaled 13,347 head, compared to 14,224 head a year earlier.

During the first four months of 1941,

311,560 head of cattle and calves were imported, compared to 240,976 head in the same period a year earlier; 259,521 came from Mexico, and 52,039 from Canada, compared with 186,907 last year from Mexico and 54,069 from Canada.

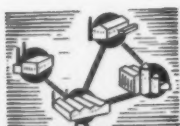
Imports for April and the first third of 1941, and comparable periods in 1940, are reported by the U. S. Agricultural Marketing Service, as follows:

	Apr. 1941	Apr. 1940	4 mos. 1941	4 mos. 1940
Canada—				
Over 700 lbs.....	9,738	16,008	32,887	35,449
200-700 lbs.....	459	652	1,394	1,317
Under 200 lbs.....	6,767	7,724	17,758	17,303
Total	16,964	24,384	52,039	54,069
Mexico—				
Over 700 lbs.....	13,366	9,273	25,259	24,540
200-700 lbs.....	54,823	51,573	205,365	143,795
Under 200 lbs.....	6,580	6,500	28,897	18,572
Total	74,769	67,346	259,521	186,907
700 lbs. and over:				
Canada	9,738	16,008	32,887	35,449
Mexico	13,366	9,273	25,259	24,540
Total	23,104	25,281	58,146	59,989
200-700 lbs.:				
Canada	459	652	1,394	1,317
Mexico	54,823	51,573	205,365	143,795
Total	55,282	52,225	206,759	145,112
Under 200 lbs.:				
Canada	6,767	7,724	17,758	17,303
Mexico	6,580	6,500	28,897	18,572
Total	13,347	14,224	46,655	35,875
Grand total	91,733	91,730	311,560	240,976

CANADIAN INSPECTED KILL

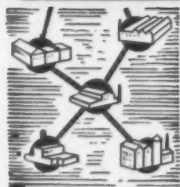
Canadian inspected slaughter in May, 1941, and 1940, compared:

	May 1941	April 1941	May 1940
Cattle	77,589	68,386	71,575
Calves	84,627	91,494	95,965
Hogs	486,650	540,598	446,452
Sheep	34,212	36,519	23,999
5 mos. 1941			
Cattle	348,684	339,151	339,151
Calves	290,052	305,933	305,933
Hogs	2,599,892	2,003,096	2,003,096
Sheep	190,865	174,112	174,112
5 mos. 1940			



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CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., June 26, 1941.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog prices advanced to new high levels since October, 1937. The advance measured 60¢ with heavy butchers up slightly less than other classes for the week.

Hogs, good to choice:

160-180 lb.	\$ 9.75@10.50
180-270 lb.	10.45@10.70
270-300 lb.	10.30@10.60
300-350 lb.	10.20@10.50
350-360 lb.	10.05@10.40

Sows:

360 lbs. down	\$ 9.00@10.05
360-400 lb.	9.65@10.00
400-500 lb.	9.50@ 9.90

Receipts of hogs at Corn Belt markets for week ended June 26, 1941, were as follows:

	This week	Last week
Friday, June 20	19,400	30,200
Saturday, June 21	28,600	22,500
Sunday, June 22	40,600	30,600
Tuesday, June 24	18,900	18,100
Wednesday, June 25	24,600	13,500
Thursday, June 26	20,000	16,900

NEW YORK LIVESTOCK

Livestock prices at Jersey City, June 25, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

CATTLE:

Steers, good and choice	\$ 11.75
Cows, medium	8.00@ 8.50
Cows, cutter and common	6.75@ 7.50
Bulls, good	9.00@ 9.50
Bulls, medium	8.00@ 8.50
Bulls, cutter to common	7.50@ 7.75

CALVES:

Vealers, good and choice	\$12.00@13.00
Vealers, common and medium	10.00@11.50
Vealers, culls	7.50@ 8.50

HOGS:

Hogs, good and choice, 195-lb.	\$10.90
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LAMBS:

Lambs, good and choice, 71 lb.	\$12.60
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Receipts of salable livestock at Jersey City public market for the week ended with June 21:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,476	1,507	315	2,459
Total, with directs	7,098	15,188	20,963	45,524
Previous week:				
Salable receipts	1,546	811	281	489
Total, with directs	8,065	16,522	22,941	53,353

* Including hogs at 41st street.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended June 21:

At 20 markets:	Cattle	Hogs	Sheep
Week ended June 21	4,000	15,000	11,000
Previous week	5,000	16,000	14,000
1940	125,000	225,000	135,000
1939	5,000	18,000	18,000
1938	5,000	16,000	18,000
1937			
At 11 markets:		Hogs	
Week ended June 21		277,000	
Previous week		331,000	
1940		387,000	
1939		262,000	
1938		247,000	
1937		202,000	
At 7 markets:	Cattle	Hogs	Sheep
Week ended June 21	138,000	226,000	115,000
Previous week	144,000	267,000	122,000
1940	125,000	222,000	131,000
1939	118,000	222,000	131,000
1938	116,000	200,000	145,000
1937	161,000	161,000	156,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, June 26, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & cilly not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	\$ 9.75@10.25	\$ 9.40@10.00			
140-160 lbs.	10.00@10.75	9.90@10.50	\$10.25@10.60	\$10.00@10.50	\$10.50@10.60
160-180 lbs.	10.50@10.90	10.40@10.85	10.40@10.75	10.35@10.75	10.45@10.65
180-200 lbs.	10.65@11.00	10.75@10.85	10.60@10.85	10.50@10.85	10.60@10.65
200-220 lbs.	10.80@11.00	10.75@10.85	10.65@10.85	10.60@10.85	10.60@10.65
220-240 lbs.	10.80@11.00	10.75@10.85	10.60@10.85	10.60@10.75	10.60@10.65
240-270 lbs.	10.80@11.00	10.65@10.85	10.60@10.75	10.55@10.70	10.50@10.65
270-300 lbs.	10.75@10.90	10.50@10.70	10.50@10.65	10.45@10.60	10.35@10.55
300-330 lbs.	10.65@10.85	10.45@10.60	10.45@10.55	10.35@10.50	10.30@10.50
330-360 lbs.	10.50@10.75	10.35@10.50	10.35@10.50	10.25@10.40	10.25@10.40

Medium:

160-220 lbs.	10.00@10.75	9.85@10.65	10.15@10.50	10.10@10.65	10.25@10.50
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SOVS:

Good and choice:

270-300 lbs.	10.35@10.50	10.00@10.15	10.10@10.25	9.90@10.15	9.95@10.00
300-330 lbs.	10.25@10.40	10.00@10.15	10.00@10.25	9.90@10.15	9.95@10.00
330-360 lbs.	10.10@10.30	9.90@10.10	9.90@10.15	9.85@10.10	9.90@10.00

Good:

260-400 lbs.	9.90@10.20	9.80@10.00	9.85@10.00	9.80@10.00	9.85@10.00
400-450 lbs.	9.75@10.00	9.70@ 9.90	9.85@10.00	9.75@ 9.90	9.75@ 9.90
450-500 lbs.	9.50@ 9.85	9.60@ 9.80	9.80@ 9.90	9.65@ 9.85	9.75@ 9.85

Medium:

250-500 lbs.	9.25@ 9.80	9.15@ 9.90	9.50@ 9.85	9.50@10.00	9.50@ 9.80
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PIGS (Slaughter):

Med. & good, 90-120 lbs.	9.15@ 9.85	8.90@ 9.50			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	11.25@12.25	11.25@12.00	10.50@11.50	11.25@12.25	10.50@11.75
900-1100 lbs.	11.25@12.25	11.25@12.00	10.50@11.75	11.00@12.25	10.25@11.50
1100-1300 lbs.	10.75@12.00	11.25@12.00	10.25@11.75	10.75@12.00	10.25@11.50
1300-1500 lbs.	10.50@11.75	10.75@12.00	10.25@11.50	10.50@11.50	10.00@11.25

STEERS, good:

750-900 lbs.	10.75@11.25	10.50@11.25	9.75@10.50	10.25@11.25	9.25@10.50
900-1100 lbs.	10.50@11.25	10.50@11.25	9.75@10.50	10.00@11.25	9.50@10.25
1100-1300 lbs.	10.25@11.00	10.25@11.25	9.75@10.25	10.00@11.00	9.25@10.25
1300-1500 lbs.	10.00@10.75	10.00@11.00	9.50@10.25	10.00@10.75	9.00@10.00

STEERS, medium:

750-1100 lbs.	9.25@10.25	9.25@10.50	8.75@ 9.75	8.75@10.25	8.50@ 9.50
1100-1300 lbs.	9.25@10.00	9.25@10.25	8.75@ 9.75	8.75@10.00	8.50@ 9.50

STEERS, common:

750-1100 lbs.	8.00@ 9.25	8.25@ 9.25	7.75@ 8.75	8.00@ 8.75	7.50@ 8.50
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	11.00@12.00	11.25@11.75	10.50@11.50	10.75@11.75	10.25@11.25
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HEIFERS:

Choice, 750-900 lbs.	11.00@11.75	11.00@11.75	10.50@11.25	10.75@11.75	10.00@11.00
Good, 750-900 lbs.	10.25@11.25	10.25@11.25	9.75@10.50	9.75@10.75	9.00@10.00
Medium, 500-900 lbs.	9.00@10.25	9.00@10.25	8.75@ 9.75	8.25@ 9.75	8.00@ 9.00
Common, 500-900 lbs.	8.00@ 9.50	8.00@ 9.00	7.50@ 8.75	7.50@ 8.25	7.00@ 8.00

COWS, all weights:

Good	8.25@ 9.00	8.00@ 8.50	8.00@ 8.50	7.75@ 8.50	8.00@ 8.50
Medium	7.25@ 8.25	7.50@ 8.00	7.25@ 8.00	7.00@ 7.75	7.25@ 8.00
Cutter and common	6.00@ 7.25	6.50@ 7.50	6.00@ 7.25	6.00@ 7.00	6.25@ 7.25
Canner	5.50@ 6.25	5.25@ 6.50	5.00@ 6.00	4.75@ 6.00	6.25@ 7.50

BULLS (Ylgs. excl.), all weights:

Beef, good	8.75@ 9.25	8.25@ 8.75	8.25@ 8.50	8.25@ 8.65	5.25@ 6.25
Sausage, good	8.50@ 9.00	8.25@ 8.50	8.25@ 8.40	8.25@ 8.50	8.25@ 8.50
Sausage, medium	7.75@ 8.50	7.50@ 8.25	7.50@ 8.25	7.50@ 8.25	8.00@ 8.50
Sausage, cutter and com.	7.25@ 8.00	7.00@ 7.50	7.00@ 7.50	6.75@ 7.50	7.50@ 8.00

VEALERS, all weights:

Good and choice	11.00@12.50	10.50@11.75	9.00@11.50	10.00@12.00	6.75@ 7.50
Common and medium	9.50@11.00	8.25@10.50	7.00@ 9.00	7.50@10.00	10.00@12.00
Cull	7.00@ 9.50	5.50@ 8.25	5.50@ 7.00	6.00@ 7.50	7.50@10.00

CALVES, 400 lbs. down:

Good and choice	8.50@10.50	8.50@10.25	8.50@10.50	8.50@10.50	5.00@ 7.50
Common and medium	7.50@ 8.50	7.00@ 8.50	7.00@ 8.50	7.00@ 8.50	5.00@ 8.00
Cull	6.50@ 7.50	5.50@ 7.00	5.00@ 7.00	5.50@ 7.00	6.50@ 8.50

Slaughter Lambs and Sheep:

SPRING LAMBS:

*Good and choice	11.50@11.75	11.25@11.75	11.40@11.50	11.25@11.50	11.00@11.75
*Medium and good	10.25@11.25	10.00@11.00	10.00@11.25	10.00@11.00	10.00@10.75
Common	8.75@10.00	8.00@ 9.75	9.50@10.00	8.75@ 9.75	9.00@ 9.75

LAMBS (Shorn):

Good and choice	8.75@ 9.75	8.50@ 9.00	9.00@ 9.25	8.75@ 9.35	8.50@ 9.00
Medium	7.50@ 8.50	7.50@ 8.25	7.75@ 8.75	7.50@ 8.50	7.75@ 8.25
Common	6.25@ 7.25	6.50@ 7.25	6.50@ 7.75	6.25@ 7.25	7.00@ 7.75

EWES (Shorn):

Good and choice	8.75@ 4.75	3.50@ 4.25	3.50@ 4.25	3.75@ 4.50	3.75@ 4.75
Common and medium	2.25@ 3.75	2.25@ 3.50	2.00@ 3.50	2.25@ 3.75	2.50@ 3.75

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 21,200 cattle, 2,136 calves, 30,792 hogs and 2,181 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended June 20:

	Cattle	Hogs	Sheep
Los Angeles	5,088	2,007	2,926
San Francisco	800	2,800	9,000
Portland	2,330	2,600	3,950

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 21, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,161 hogs; Swift and Company, 927 hogs; Wilson & Co., 5,312 hogs; Western Packing Co., Inc., 1,040 hogs; Agar Packing Co., 5,968 hogs; Shippers, 7,744 hogs; Others, 24,165 hogs.

Total: 36,921 cattle; 3,342 calves; 49,317 hogs; 5,447 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,344	579	3,991	6,013
Cudahy Pkg. Co.	2,121	425	1,973	3,971
Swift & Company	1,557	293	2,869	4,650
Wilson & Co.	1,935	565	1,731	4,820
Indep. Pkg. Co.	1,214	...	375	...
Kornblum Pkg. Co.	1,214
Others	1,913	125	1,846	5,541
Total	12,084	1,987	12,785	24,993

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,784	4,726	4,206	...
Cudahy Pkg. Co.	3,900	3,562	2,813	...
Swift & Company	3,940	2,623	2,632	...
Wilson & Co.	2,022	1,939	1,021	...
Others	7,733

Cattle and calves: Eagle Pkg. Co., 25; Greater Omaha, 114; Geo. Hoffman, 59; Levin Pkg. Co., 487; Nebr. Beef Co., 625; Omaha Pkg. Co., 211; John Roth, 91; So. Omaha Pkg. Co., 832; Lincoln Pkg. Co., 147.

Total: 18,327 cattle and calves; 20,603 hogs; 10,072 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,078	1,892	7,232	11,004
Swift & Company	2,364	2,457	4,730	6,407
Hunter Pkg. Co.	914	79	3,386	893
Hell Pkg. Co.	2,573	...
Krey Pkg. Co.	5,715	...
Laclede Pkg. Co.	2,437	...
Seloff Pkg. Co.	1,214	...
Shippers	3,210	1,391	8,764	5,749
Others	1,286	293	10,804	...
Total	9,852	6,112	47,104	24,053

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,906	406	7,493	8,782
Armour and Company	2,072	404	6,397	4,737
Others	1,673	183	377	...
Total	5,550	993	14,267	14,219

Not including 786 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,501	24	6,024	3,269
Armour and Company	3,995	11	5,543	1,227
Swift & Company	2,710	24	3,364	2,565
Shippers	6,154	12	4,813	925
Others	246	8	75	...
Total	17,606	79	19,819	7,986

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,965	698	1,567	1,144
Wilson & Co.	1,401	821	1,763	1,286
Others	176	21	1,536	8
Total	3,572	1,540	4,896	2,413

Not including 80 cattle and 2,136 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,391	176	1,869	6,864
Swift & Company	1,110	161	1,553	5,132
Cudahy Pkg. Co.	1,090	31	1,432	1,956
Others	1,918	186	1,564	5,466
Total	5,509	554	6,413	19,418

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,134	1,933	7,090	1,128
Cudahy Pkg. Co.	581	1,113
Riffin Pkg. Co.	785	22
Swift & Company	6,013	3,117	12,312	1,773
Others	4,801	1,195
Total	15,664	7,380	20,002	2,901

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,051	632	2,820	5,894
Swift & Company	2,626	651	2,048	7,868
Blue Bonnet Pkg. Co.	156	72	361	...
City Pkg. Co.	128	2	893	...
Rosenthal Pkg. Co.	31	21	8	...
Total	5,992	1,378	6,130	13,762

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Klingan & Co.	2,035	1,293	14,450	1,562
Armour and Company	871	300	2,485	...
Hilgemeyer Bros.	10	...	1,275	...
Stumpf Bros.	117	...	154	...
Stark Wetzel	117	...	700	...
Wabnitz and Deters	36	29	437	80
Maas Hartman Co.	42	20
Shippers	1,375	999	18,929	264
Others	641	481	363	143
Total	5,127	3,106	38,793	2,049

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,351	351	3,006	4,967
Wichita D. B. Co.	9
Dunn-Ostertag	68	...	109	...
Fred W. Dold Pkg. Co.	145	...	544	2
Sundover Pkg. Co.	37	...	234	...
Pioneer Pkg. Co.	16
Keefe Pkg. Co.	7
Excel Pkg. Co.	167
Others	1,076	...	433	214
Total	2,876	351	4,373	5,183

Not including 599 hogs bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	26	...	343
E. Kahn's Sons Co.	154	195	...	1,140
Lohrey Packing Co.	3	...	353	...
H. H. Meyer Pkg. Co.	20	...	3,853	...
J. Schlachter	156	190	...	81
J. & F. Schrott P. Co.	18	...	3,107	...
J. F. Stegner Co.	206	422	...	28
Shippers	5	28	1,976	3,664
Others	1,305	910	713	294
Total	1,867	1,771	10,002	5,530

Not including 910 cattle, 5 calves and 303 sheep bought direct.

RECAPITULATION

CATTLE

	Week ended June 21	Prev. week	Cor. week, 1940
Chicago	36,921	40,667	31,445
Kansas City	12,084	12,603	10,530
Omaha*	18,327	19,166	18,492
East St. Louis	9,852	11,343	12,282
St. Joseph	5,550	5,857	4,245
Siooux City	17,606	16,219	13,444
Oklahoma City	3,572	4,175	2,690
Wichita	2,876	2,938	1,479
Denver	5,509	5,448	4,753
St. Paul	15,664	16,196	14,366
Milwaukee	3,129	3,049	2,391
Indianapolis	5,127	5,121	5,907
Cincinnati	1,302	1,968	2,669
Ft. Worth	5,992	6,209	3,875
Total	143,511	150,939	128,788

HOGS

	Week ended June 21	Prev. week	Cor. week, 1940
Chicago	49,317	53,645	64,826
Kansas City	12,785	11,964	13,880
Omaha	20,603	20,379	35,075
East St. Louis	47,104	53,513	54,061
St. Joseph	14,267	16,828	21,008
Siooux City	19,819	18,639	30,605
Oklahoma City	4,886	5,425	2,909
Wichita	4,373	5,688	3,551
Denver	6,418	7,380	6,751
St. Paul	20,002	22,043	38,974
Milwaukee	7,291	6,963	8,058
Indianapolis	38,793	50,860	52,529
Cincinnati	10,002	12,733	21,286
Ft. Worth	6,130	8,306	5,692
Total	261,790	292,686	359,076

SHEEP

	Week ended June 21	Prev. week	Cor. week, 1940
Chicago	5,447	4,188	12,312
Kansas City	24,993	31,332	23,668
Omaha	10,072	11,563	12,021
East St. Louis	24,053	20,161	23,121
St. Joseph	14,219	8,492	13,630
Siooux City	7,986	6,162	4,635
Oklahoma City	2,413	5,579	3,132
Wichita	5,183	7,765	4,262
Denver	19,418	25,269	34,878
St. Paul	2,901	1,156	5,169
Milwaukee	1,117	752	983
Indianapolis	2,049	2,432	3,120
Cincinnati	1,771	2,232	6,973
Ft. Worth	13,762	29,162	15,449
Total	145,386	156,265	163,539

*Cattle and calves. †Not including directs.

CALIF. INSPECTED SLAUGHTER

State-inspected killed for May:

	No.
Cattle	52,318
Calves	28,923
Hogs	82,589
Sheep	108,737
Total	169,567

	lbs.
Sausage	4,679,175
Port and hams	4,401,684
Lard and substances	1,566,672
Total	10,647,531

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., June 10	17,195	825	17,502	3,225
Tues., June 11	6,322	1,262	16,898	2,835
Wed., June 12	8,267	979	12,348	4,679
Thurs., June 13	5,046	555	11,946	3,608
Fri., June 14	863	355	8,256	3,785
Sat., June 15	300	...	4,400	5,600

*Total this week ... 38,193 3,976 71,250 21,632
 Prev. week ... 41,613 4,490 91,233 23,530
 Year ago ... 32,515 4,690 104,735 32,306
 Two years ago ... 35,153 5,168 72,085 25,961

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., June 10	2,668	59	1,803	515
Tues., June 11	2,352	19	1,699	534
Wed., June 12	3,138	61	1,203	100
Thurs., June 13	1,362	27	1,906	13
Fri., June 14	922	11	1,916	30
Sat., June 15	100	...	100	100

Total this week ... 10,742 168 8,627 1,192
 Previous week ... 10,072 68 5,223 556
 Year ago ... 10,099 141 8,303 1,582
 Two years ago ... 10,025 286 10,664 546

*Including 174 cattle, 814 calves, 21,916 hogs and 15,767 sheep direct to packers.

†All receipts include directs.

†JUNE AND YEAR RECEIPTS

	1941	1940	1941	1940
Cattle	120,657	107,395	887,592	868,729
Calves	13,694	16,048	106,169	126,806
Hogs	231,666	322,175	2,261,458	2,630,603
Sheep	66,934	90,058	1,077,677	1,142,027

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended June 21					

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended June 21:

CATTLE	Week ended June 21, 1941	Prev. week	Cor. week, 1940
Chicago	25,224	29,840	22,751
Kansas City	14,071	15,275	13,559
Omaha	18,472	19,290	17,932
East St. Louis	7,642	8,018	8,113
St. Joseph	5,444	5,735	4,756
Sioux City	11,724	10,338	9,160
Wichita	3,227	3,307	2,525
Fort Worth	7,370	7,691	5,721
Philadelphia	1,698	1,852	1,625
Indianapolis	2,052	1,838	1,813
New York & Jersey City	9,397	9,765	8,882
Oklahoma City	5,201	5,484	4,223
Cincinnati	2,758	2,383	3,095
Denver	4,867	4,702	3,965
St. Paul	15,595	16,015	11,037
Milwaukee	2,901	2,980	2,561
Total	137,643	144,483	121,518

*Cattle and calves. †Not including directs.

HOGS	Week ended June 21, 1941	Prev. week	Cor. week, 1940
Chicago	77,744	94,216	109,469
Kansas City	40,894	38,211	37,704
Omaha	31,133	27,907	33,549
East St. Louis	62,018	73,115	67,213
St. Joseph	14,003	19,208	20,835
Sioux City	16,979	20,041	31,070
Wichita	4,972	6,359	5,836
Fort Worth	6,130	8,306	5,692
Philadelphia	13,666	17,708	17,245
Indianapolis	17,927	21,611	28,060
New York & Jersey City	38,898	45,025	41,902
Oklahoma City	7,022	8,279	4,993
Cincinnati	8,477	10,474	19,255
Denver	7,006	7,285	6,996
St. Paul	20,302	22,043	38,974
Milwaukee	7,232	6,950	8,058
Total	374,423	426,789	476,851

†Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP	Week ended June 21, 1941	Prev. week	Cor. week, 1940
Chicago	3,705	3,362	11,606
Kansas City	25,880	31,352	23,663
Omaha	14,213	14,925	19,587
East St. Louis	14,776	14,362	17,853
St. Joseph	14,105	9,762	12,764
Sioux City	7,061	5,333	5,362
Wichita	5,183	7,765	4,282
Fort Worth	13,762	29,162	15,649
Philadelphia	2,540	3,898	2,718
Indianapolis	1,877	1,601	2,444
New York & Jersey City	52,489	62,666	50,443
Oklahoma City	2,413	5,707	5,132
Cincinnati	2,314	1,447	5,832
Denver	6,192	6,065	5,809
St. Paul	2,901	1,156	5,160
Milwaukee	1,116	732	932
Total	170,327	199,915	187,246

†Not including directs.

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during May, 1941, in the states of Alabama, Florida and Georgia, with comparisons:

	May 1941	April 1941	May 1940
Cattle	34,722	35,010	27,620
Calves	12,153	8,635	10,773
Hogs	70,247	97,645	71,019
Sheep	1,495	440	497
Total	118,617	133,730	110,909
Cattle	195,077	154,303	146,939
Calves	53,184	617,739	808
Hogs	745,402	745,402	745,402
Sheep	2,172	2,172	2,172

SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomsville, and Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., for the week ended June 19:

	Cattle	Calves	Hogs
Week ended June 19	976	134	2,848
Last week	733	75	3,897
Last year	521	324	2,323

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending June 21, 1941	10,806	3,141	3,110
Week previous	10,612	2,806	3,143
Same week year ago	9,855	2,165	2,634
COWS, carcass			
Week ending June 21, 1941	698	959	1,798
Week previous	685	922	1,646
Same week year ago	448	904	2,009
BULLS, carcass			
Week ending June 21, 1941	423	940	121
Week previous	491	847	107
Same week year ago	458	919	35
VEAL, carcass			
Week ending June 21, 1941	14,499	1,258	1,388
Week previous	10,945	1,242	800
Same week year ago	11,684	1,271	1,016
LAMB, carcass			
Week ending June 21, 1941	52,278	13,153	13,611
Week previous	35,353	15,183	17,954
Same week year ago	40,456	17,084	18,628
MUTTON, carcass			
Week ending June 21, 1941	1,899	175	1,425
Week previous	1,182	221	778
Same week year ago	1,838	305	1,029
PORK cuts, lbs.			
Week ending June 21, 1941	2,801,752	344,487	400,173
Week previous	2,529,563	303,661	323,517
Same week year ago	2,379,427	309,486	311,361
BEEF cuts, lbs.			
Week ending June 21, 1941	421,181
Week previous	327,787
Same week year ago	310,535

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending June 21, 1941	9,397	1,698	...
Week previous	9,765	1,852	...
Same week year ago	8,682	1,625	...
CALVES, head			
Week ending June 21, 1941	16,957	2,802	...
Week previous	18,212	2,903	...
Same week year ago	17,067	2,274	...
HOGS, head			
Week ending June 21, 1941	38,383	13,666	...
Week previous	45,025	17,768	...
Same week year ago	41,902	17,245	...
SHEEP, head			
Week ending June 21, 1941	52,489	2,540	...
Week previous	62,666	3,898	...
Same week year ago	50,443	2,718	...

Country dressed product at New York totaled 3,178 veal, no hogs and 71 lambs. Previous week 3,177 veal, no hogs and 83 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

STEERS	Week ended June 19	Last week	Same week 1940
Toronto	\$ 9.35	\$ 9.35	\$ 9.00
Montreal	9.50	9.25	9.00
Winnipeg	9.00	8.75	8.50
Calgary	8.75	8.50	8.00
Edmonton	8.25	8.25	8.00
Prince Albert	8.25	8.25	7.35
Moose Jaw	8.25	8.50	7.50
Saskatoon	8.25	8.25	7.50
Regina	8.50	8.25	7.50
Vancouver	8.25	8.75	8.10

VEAL CALVES

	Week ended June 19	Last week	Same week 1940
Toronto	\$11.50	\$11.50	\$ 9.50
Montreal	11.00	11.50	9.00
Winnipeg	9.50	10.00	7.50
Calgary	10.00	10.00	8.00
Edmonton	9.50	9.50	8.00
Prince Albert	8.50	8.50	6.75
Moose Jaw	8.50	8.50	7.50
Saskatoon	9.00	9.00	7.25
Regina	10.00	10.00	7.50
Vancouver	9.00	9.00	8.00

HOG CARCASSES*

	Week ended June 19	Last week	Same week 1940
Toronto	\$13.85	\$13.50	\$11.10
Montreal	14.00	13.75	11.40
Winnipeg	12.75	12.50	10.35
Calgary	12.10	11.80	9.65
Edmonton	12.00	11.85	9.65
Prince Albert	12.45	12.15	9.50
Moose Jaw	12.35	12.05	10.00
Saskatoon	12.30	12.25	9.50
Regina	12.45	12.30	10.00
Vancouver	13.00	12.75	...

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade. Grade A, \$1.00 premium.

GOOD LAMBS

	Week ended June 19	Last week	Same week 1940
Toronto	\$14.00	\$14.00	\$12.00
Montreal	13.50	13.00	11.50
Winnipeg	12.75	12.75	9.00
Calgary	10.50	11.00	9.75
Edmonton	10.50	10.50	10.25
Prince Albert	11.00	10.50	8.50
Moose Jaw	11.00	11.00	8.50
Saskatoon	11.50	11.00	9.00
Regina	12.00	12.00	10.00
Vancouver	11.00

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers of the country for the week ended June 20, at 551,758 head was under kill for the previous week at 630,909 head, and for the same week a year ago at 695,509 head.

Number of animals processed in 27 centers for week ended June 20:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	9,398	16,591	38,898	51,815
Phila. & Balt. ²	2,898	1,627	26,044	1,899
Ohio-Indiana	7,838	5,368	40,648	6,592
Chicago ³	31,778	5,577	77,744	27,607
St. Louis Area ⁴	9,349	9,472	62,018	18,887
Kansas City	15,969	4,432	40,894	24,301
Southwest
Group ⁵	17,221	4,293	34,582	36,674
Omaha	17,638	750	31,133	18,915
Sioux City	10,653	72	16,979	7,166
St. Paul-Wisc.	23,010	17,481	61,083	7,347
Interior Iowa & So. Minn. ⁷	17,001	5,137	121,765	36,460
Total	162,753	70,800	551,788	237,603
Total prev. week	161,333	79,696	630,909	279,074
Total last year	127,706	75,999	695,500	269,015

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under Federal inspection during those two years.

CLASSIFIED ADVERTISEMENTS

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Position Wanted

Packhouse Cost Accountant

Thoroughly experienced in all phases of packing-house accounting; capable of introducing modern methods of cost control. Experienced in the installation of complete departmental cost systems. Box W-151, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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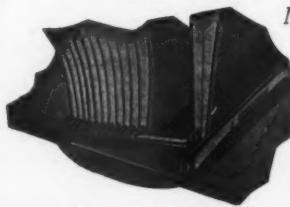
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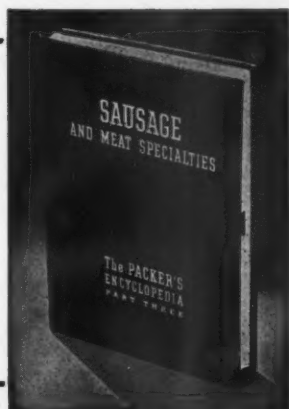
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